

WŁADKOWA DD IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **64**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	5 kg (52.4%)	80 %	5
Grain	Viking Pale Ale malt	3 kg (31.4%)	80 %	5
Grain	Pszeniczny	0.5 kg (5.2%)	85 %	4
Grain	Strzegom Karmel 30	0.25 kg (2.6%)	75 %	30
Grain	Płatki owsiane	0.8 kg (8.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12 %
Boil	Mosaic	40 g	30 min	10 %
Boil	Columbus/Tomahawk/Zeus	20 g	10 min	15.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Olejek hop sensation magnifico	10 g	1 day(s)	20 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka curasao	20 g	Secondary	20 day(s)
Flavor	Skórka łódzkiej pomarańczy	20 g	Secondary	3 day(s)