

# Biotransformacyjna IPKA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **73 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Adjunct | Pszenica niesłodowana | 1 kg (28.6%)   | 60 %  | 3   |
| Grain   | Pilznieński           | 2.5 kg (71.4%) | 81 %  | 4   |

## Hops

| Use for   | Name             | Amount | Time      | Alpha acid |
|-----------|------------------|--------|-----------|------------|
| Boil      | Marynka          | 20 g   | 40 min    | 6.5 %      |
| Whirlpool | Pink Boots Blend | 60 g   | 1 min     | 12 %       |
| Dry Hop   | Nelson Sauvín    | 50 g   | 15 day(s) | 11 %       |
| Dry Hop   | Galaxy           | 50 g   | 3 day(s)  | 15 %       |