Jesienna IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **49**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg *(34.1%)*	85 %	7
Grain	Pilzneński	1.8 kg *(40.9%)*	81 %	3
Grain	Weyermann - Carapils	0.6 kg *(13.6%)*	78 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg *(11.4%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	30 g	10 min	11 %
Boil	Mosaic	25 g	10 min	10 %
Boil	Sabro	30 g	10 min	15 %
Whirlpool	Sabro	20 g	---	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis