IPAni Domu

- Gravity **13.1 BLG**
- ABV **---**
- IBU **---**
- SRM **3.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **66 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **79.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **55.2 liter(s)** of **76C** water or to achieve **79.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg *(40%)*	80 %	5
Grain	Pszeniczny	2 kg *(13.3%)*	85 %	4
Adjunct	Pszenica niesłodowana	3 kg *(20%)*	75 %	3
Grain	Weyermann - Carapils	1 kg *(6.7%)*	78 %	4
Grain	Płatki owsiane	3 kg *(20%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	100 g	60 min	10 %
Mash	Mosaic	50 g	10 min	10 %
Mash	Centennial	100 g	0 min	10.5 %
Dry Hop	Citra	100 g	10 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile