Seszyn ipa dwa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(55.6%)*	80 %	5
Grain	Pszeniczny	1 kg *(15.9%)*	85 %	4
Grain	Słód owsiany Fawcett	1 kg *(15.9%)*	61 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg *(4.8%)*	75 %	30
Grain	Płatki owsiane	0.5 kg *(7.9%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	45 min	11 %
Whirlpool	Mix 150	150 g	20 min	1 %

Notes

- bru1 25g equanot 15g sorashi ace 25g oktawia 25g summint 15g sabro 15g cascade pl 25g chmiele rocznik 2019
  40l wody 6g gipsu g4 chlorek wapnia 4g soli epson
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.