

## 26. "Szkła Arizony" - IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **113**
- SRM **9.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (58%)	79 %	6
Grain	Strzegom Karmel 300	0.2 kg (2.9%)	70 %	299
Grain	Pszeniczny	0.5 kg (7.2%)	85 %	4
Grain	Strzegom Wiedeński	2 kg (29%)	79 %	10
Grain	Strzegom Bursztynowy	0.2 kg (2.9%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	70 min	11 %
Aroma (end of boil)	Mosaic	25 g	30 min	10 %
Aroma (end of boil)	amarillo	25 g	30 min	9.5 %
Aroma (end of boil)	cascade	25 g	30 min	6 %
Aroma (end of boil)	mosaic	25 g	10 min	10 %
Aroma (end of boil)	Amarillo	25 g	10 min	9.5 %
Aroma (end of boil)	Cascade	25 g	10 min	6 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %

### Yeasts

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

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Dry	10 g	danstar

## Notes

- uwarzone 03-02-2018r.  
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