

## 28 dzień wrześnieowy - warzenie ipy powód nowy

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **43**
- SRM **12.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **33.5 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

### Mash step by step

- Heat up **26 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **75C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.02 kg (25.8%)	80 %	5
Grain	Pszeniczny	0.51 kg (6.5%)	85 %	4
Grain	Strzegom Pilzneński	4 kg (51.1%)	80 %	4
Grain	Caraaroma	0.3 kg (3.8%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (3.8%)	73 %	120
Grain	Płatki owsiane	0.31 kg (4%)	85 %	3
Sugar	Cukier	0.39 kg (5%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Cascade	30 g	30 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis