

## 7 IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **92**
- SRM **4.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (51.7%)	80 %	7
Grain	Pilzneński	2 kg (34.5%)	81 %	4
Grain	Oats, Flaked	0.5 kg (8.6%)	80 %	2
Grain	Weyermann - Carapils	0.3 kg (5.2%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	SABRO	22 g	60 min	14.8 %
Boil	Galaxy	20 g	60 min	13.6 %
Mash	SABRO	19 g	30 min	14.8 %
Boil	Galaxy	35 g	30 min	13.6 %
Whirlpool	Citra	50 g	0 min	12 %
Whirlpool	Centennial	40 g	0 min	8.3 %
Dry Hop	El Dorado	100 g	---	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	150 ml	Fermentum Mobile

### Notes

- 04.07.2020, zatarte na 13,5 Brix zapodano grzyby przy 26 C
- 11.07.2020 - zapodano na zimno 100 g - chyba El Dorado
- 19.07.2020 - cold crush
- 20.07.2020 - rozlew, 2,5 Blg, 6,5 brix bez korekty
- Jul 5, 2020, 12:07 AM