

## B-Day IPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **52**
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.6 kg (85.7%)	80 %	7
Grain	Strzegom Monachijski typ I	0.4 kg (9.5%)	79 %	16
Grain	Pszeniczny	0.2 kg (4.8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	8.5 %
Boil	Chinook	10 g	5 min	12.8 %
Boil	El Dorado	10 g	5 min	13.8 %
Whirlpool	Chinook	15 g	20 min	12.8 %
Whirlpool	El Dorado	15 g	20 min	13.8 %
Dry Hop	Centennial	10 g	3 day(s)	8.5 %
Dry Hop	Chinook	10 g	3 day(s)	12.8 %
Dry Hop	El Dorado	10 g	3 day(s)	13.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	FM

## Notes

- 1,5 g gipsu do zacierania  
1,5 ml kwasu mlekowego do wody do wysładzania  
2 g pożywki na 15 minut gotowania  
*Mar 31, 2020, 8:59 AM*