

## Classic IPA #2

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- Gravity **12.4 BLG**
- ABV ---
- IBU **51**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (90.9%)	92 %	7
Grain	Biscuit Malt	0.5 kg (9.1%)	99 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	11.8 %
Boil	Centennial	20 g	60 min	9.7 %
Boil	Mosaic	10 g	20 min	11.8 %
Boil	Centennial	10 g	20 min	9.7 %
Boil	Cascade	20 g	5 min	7.1 %
Dry Hop	Mosaic	20 g	7 day(s)	11.8 %
Dry Hop	Centennial	20 g	7 day(s)	9.7 %
Dry Hop	Cascade	30 g	7 day(s)	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	6 g	Mash	60 min
Fining	Mech irlandzki	5 g	Boil	10 min

## Notes

- Po 8 dniach burzliwej  
Alc. 4.5% Odfermentowanie 70.0%  
*Mar 16, 2017, 9:11 PM*