

# Dwóch kumpli IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **45**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **67 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (81.8%)	80 %	5
Grain	Oats, Flaked	0.5 kg (9.1%)	80 %	2
Grain	Cookie	0.5 kg (9.1%)	80 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	25 g	20 min	13.3 %
Boil	Mosaic	25 g	20 min	12.2 %
Boil	Strata	25 g	1 min	13.3 %
Boil	Mosaic	25 g	1 min	12.2 %
Boil	Talus	50 g	1 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---