

GrIPA 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **98**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **82.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (83.3%)	85 %	7
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4
Grain	Płatki owsiane	0.3 kg (6.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Whirlpool	Mosaic	50 g	60 min	10 %
Whirlpool	Citra	40 g	60 min	12 %
Dry Hop	Simcoe	50 g	1 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal Kveik	Ale	Dry	2 g	Omega Yeast

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	5 g	Mash	666 min

Notes

- Mosaic 50 i Citra 40 dodane na HopStand na 60 minut. Faktyczne IBU to nieco ponad 30
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