

Ipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **65 liter(s)**
- Trub loss **5 %**
- Size with trub loss **71.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **78.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **48.3 liter(s)**
- Total mash volume **67.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **48.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **49.5 liter(s)** of **76C** water or to achieve **78.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pszeniczny | 5 kg (25.9%) | 85 % | 4 |
| Grain | Weyermann - Pilsner Malt | 12 kg (62.2%) | 81 % | 5 |
| Grain | Weyermann - Acidulated Malt | 0.3 kg (1.6%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 1 kg (5.2%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (2.6%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.5 kg (2.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Marynka | 100 g | 40 min | 10 % |
| Aroma (end of boil) | Equinox | 30 g | 5 min | 13.1 % |
| Whirlpool | Styrian Wolf | 60 g | 0 min | 11.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 90 g | Fermentis |