

# IPA Czerwiec 2020 Bartek

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **10.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **4.6 liter(s)**
- Total mash volume **5.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **4.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy pilznieński Bruntal	3.4 kg (72%)	80 %	26
Grain	Słód pszeniczny jasny 3-5 EBC Weyermann	0.66 kg (14%)	75 %	4
Grain	Słód jęczmienny melanoidynowy (parzony) 60-80 EBC Weyermann	0.33 kg (7%)	75 %	70
Grain	Słód jęczmienny Cara Crystal 150 EBC Castle Malting	0.33 kg (7%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	10 min	9.1 %
Boil	Chinook	30 g	10 min	12 %
Boil	Loral	30 g	10 min	11.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Dry	11 g	---