

# Ipa konkursowa

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **3.8**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	1 kg (20%)	85 %	3
Grain	Briess - Pale Ale Malt	2 kg (40%)	80 %	7
Grain	Briess - Pilsen Malt	2 kg (40%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	1 g	60 min	10 %
Whirlpool	Citra	30 g	10 min	12 %
Whirlpool	Galaxy	30 g	10 min	15 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	150 ml	Wyeast Labs