

# IPA na karpacki

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **72**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (71.4%)	82 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16
Sugar	cukier	1 kg (14.3%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Książęcy	100 g	5 min	7 %
Whirlpool	Cascade	50 g	15 min	6 %
Whirlpool	Centennial	50 g	15 min	10.5 %
Whirlpool	Książęcy	100 g	15 min	7 %
Dry Hop	Cascade	50 g	7 day(s)	6 %
Dry Hop	Centennial	50 g	7 day(s)	10.5 %
Dry Hop	Chinook	50 g	7 day(s)	13 %
Dry Hop	Książęcy	50 g	7 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Lutra OYL-071	Ale	Slant	200 ml	Omega
---------------	-----	-------	--------	-------

### Extras

Type	Name	Amount	Use for	Time
Fining	pastylki do klarowania	5 g	Boil	10 min