

# ipa na nowej wodzie 50/50

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **65**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 0.4 kg (6.3%)  | 80 %  | 5   |
| Grain | Weyermann pszeniczny jasny | 1.5 kg (23.4%) | 80 %  | 4   |
| Grain | Weyermann - Carapils       | 1.5 kg (23.4%) | 78 %  | 4   |
| Grain | Strzegom Pilzneński        | 3 kg (46.9%)   | 80 %  | 4   |

## Hops

| Use for             | Name                | Amount | Time   | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil                | Zula                | 30 g   | 60 min | 9.7 %      |
| Boil                | Zula                | 30 g   | 40 min | 9.7 %      |
| Boil                | lunga               | 30 g   | 15 min | 10.3 %     |
| Aroma (end of boil) | Hallertau Tradition | 30 g   | 1 min  | 4.3 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Fining | mech | 15 g   | Boil    | 10 min |