

# IPA OTWARCIE 2022

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (93.3%)  | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.5 kg (6.7%) | 60 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Citra  | 50 g   | 12 min   | 12 %       |
| Aroma (end of boil) | Mosaic | 50 g   | 12 min   | 10 %       |
| Dry Hop             | Citra  | 50 g   | 7 day(s) | 12 %       |
| Dry Hop             | Mosaic | 50 g   | 7 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |
| 4 op.        |      |      |        |            |