

IPA z przeterminowanymi chmielami

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **64**
- SRM **5.1**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (66.7%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (22.2%) | 79 % | 16 |
| Grain | Cara | 0.5 kg (11.1%) | 74 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Palisade | 30 g | 50 min | 7.5 % |
| Boil | Palisade | 20 g | 45 min | 7.5 % |
| Boil | Citra | 25 g | 15 min | 12 % |
| Boil | Amarillo | 25 g | 10 min | 9.5 % |
| Boil | Citra | 13 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |