

# IPA z resztek

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **60**
- SRM **8.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (15.6%)	81 %	4
Grain	Viking Pale Ale malt	5 kg (64.9%)	80 %	5
Grain	Pszeniczny	1 kg (13%)	85 %	4
Grain	Weyermann - Carawheat	0.5 kg (6.5%)	77 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	45 min	13.5 %
Dry Hop	Lublin (Lubelski)	100 g	5 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	200 ml	Mangrove Jack's