

Ipka

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **60**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **81 C**, Time **1 min**

Mash step by step

- Heat up **26.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **1 min** at **81C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.7 kg (74%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (6.5%) | 78 % | 4 |
| Grain | Monachijski | 0.5 kg (6.5%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (6.5%) | 60 % | 3 |
| Grain | Rice, Flaked | 0.5 kg (6.5%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lunga | 30 g | 50 min | 12.5 % |
| Boil | Chinook | 30 g | 20 min | 10.5 % |
| Aroma (end of boil) | Amora Preta | 30 g | 5 min | 7.4 % |
| Whirlpool | Mandarina Bavaria | 50 g | 10 min | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Slant | 100 ml | Fermentum Mobile |