

ipka sierpien

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **46**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Płatki owsiane | 0.27 kg (8.4%) | 60 % | 3 |
| Grain | Strzegom Wiedeński | 0.23 kg (7.2%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 2.7 kg (84.4%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 10.3 % |
| Boil | Cascade | 20 g | 10 min | 6 % |
| Aroma (end of boil) | Chinook | 20 g | 5 min | 13 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 5 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11 g | Fermentis |