

IPOLITKA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **57**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **25 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **25 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 3 kg (83.3%) | 80 % | 5 |
| Grain | Pszeniczny | 0.3 kg (8.3%) | 85 % | 4 |
| Sugar | Candi Sugar, Clear | 0.3 kg (8.3%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------------------|--------|--------|------------|
| Boil | MIX exp2/20 Apreta i ksiazecy | 45 g | 10 min | 7.8 % |
| Boil | lunga | 35 g | 20 min | 10 % |
| Whirlpool | MIX exp2/20 Apreta i ksiazecy | 45 g | --- | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |

Notes

- Pro ipa
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