

# IPsesyjnA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **39.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (73.9%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (11.4%)	80 %	5
Grain	Barley, Flaked	1 kg (11.4%)	70 %	4
Grain	Pszeniczny	0.3 kg (3.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Citra	20 g	20 min	12 %
Whirlpool	Amarillo	30 g	10 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile