

# LIMONKI IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **68 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.1 kg (42.9%)	80.5 %	4
Grain	Weyermann - Pale Ale Malt	2.1 kg (42.9%)	85 %	7
Grain	Pszeniczny	0.7 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	70 min	10 %
Aroma (end of boil)	Sorachi Ace	80 g	0 min	10 %
Dry Hop	Sorachi Ace	20 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	TRAWA CYTRYNOWA	20 g	Primary	14 day(s)

Spice	SKÓRKI LIMONKI	30 g	Primary	14 day(s)
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## Notes

- Burzliwa 7 dni  
Cicha 7 dni  
Butekowanie 6g glukozy na L  
*Oct 25, 2017, 10:31 PM*