

Majówkowa IPKa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **40 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **40 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.4 kg (63.8%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2.1 kg (30.4%) | 83 % | 5 |
| Adjunct | Rice Hulls | 0.4 kg (5.8%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Amarillo | 50 g | 20 min | 9.5 % |
| Whirlpool | Citra | 50 g | 20 min | 12 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------|--------|---------|--------|
| Water Agent | kwask mlekowy | 4 g | Mash | 60 min |