

## Małpka #2 - session IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **86**
- SRM **9.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **73 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **73C**
- Keep mash **5 min** at **77C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (85.1%)	79 %	6
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (10.6%)	73 %	120
Grain	Caraamber	0.2 kg (4.3%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	35 g	60 min	14.1 %
Boil	Jarrylo	15 g	30 min	14.1 %
Boil	Amarillo	50 g	2 min	7.7 %
Boil	minstrel	36 g	2 min	4.9 %