

# Pierwsza IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **60**
- SRM **6.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	7 kg (94.6%)	78 %	6
Grain	Amber Malt	0.4 kg (5.4%)	75 %	43

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	pilgrim	10 g	30 min	9.9 %
Boil	pilgrim	10 g	15 min	9.9 %
Boil	Cascade	10 g	15 min	4 %
Boil	Northdown	10 g	15 min	6.5 %
Boil	pilgrim	10 g	10 min	9.9 %
Boil	Cascade	10 g	10 min	4 %
Boil	Northdown	10 g	10 min	6.5 %
Boil	Warrior	10 g	10 min	15.5 %
Boil	Cascade	10 g	5 min	4 %
Boil	northdown	10 g	5 min	6.5 %
Boil	pilgrim	10 g	5 min	9.9 %

Boil	Warrior	10 g	5 min	15.5 %
Dry Hop	Cascade	25 g	3 day(s)	4 %
Dry Hop	pilgrim	25 g	3 day(s)	9.9 %
Dry Hop	Warrior	25 g	3 day(s)	15.5 %
Dry Hop	Northdown	25 g	3 day(s)	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis