

Pierwsza ipa

- Gravity **12.6 BLG**
- ABV ---
- IBU **63**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **61 C**, Time **25 min**
- Temp **64 C**, Time **20 min**
- Temp **70 C**, Time **20 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **25 min** at **61C**
- Keep mash **20 min** at **64C**
- Keep mash **20 min** at **70C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (88.9%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (11.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	20 g	70 min	15.5 %
Boil	Lubelski	30 g	70 min	3.5 %
Boil	Lubelski	30 g	10 min	3.5 %
Boil	Mozaic	25 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us 05 fermentis	Ale	Dry	11 g	Fermentis