

# Simple IPA - Pierwsza warka na GF3

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **57**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Carabelge	0.5 kg (7.7%)	80 %	30
Adjunct	Pszenica niestodowana	0.5 kg (7.7%)	75 %	3
Grain	Cara-Pils/Dextrine	0.5 kg (7.7%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga (PL)	25 g	60 min	11 %
Boil	Centennial (US)	20 g	20 min	10.5 %
Aroma (end of boil)	Simcoe (US)	20 g	10 min	14.5 %
Aroma (end of boil)	Centennial (US)	20 g	10 min	10.5 %
Dry Hop	Simcoe (US)	50 g	3 day(s)	14.5 %
Dry Hop	Cascade PL	50 g	3 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Slant	50 ml	White Labs