

# Śledziowa IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 **78 C**, Time **1 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 **1 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking malt	3.5 kg (53.8%)	75 %	6
Grain	Żytni	1 kg (15.4%)	85 %	8
Grain	Viking Wheat Malt	2 kg (30.8%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	45 min	11 %
Boil	lunga	20 g	15 min	11 %
Aroma (end of boil)	Sterling	50 g	1 min	4.5 %
Dry Hop	Cascade PL	100 g	1 day(s)	5.2 %

## Yeasts

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