

## Wariancja IPA 2

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking Malt	5 kg (80.6%)	80 %	3
Grain	Bursztynowy Viking Malt	0.2 kg (3.2%)	70 %	50
Grain	Karmelowy Carapils® Weyermann	1 kg (16.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	13.1 %
Boil	Amarillo	20 g	25 min	9.8 %
Boil	Cascade	30 g	25 min	3.7 %
Aroma (end of boil)	Challenger UK	30 g	5 min	6.1 %
Dry Hop	Citra	25 g	5 day(s)	13.1 %
Dry Hop	Amarillo	15 g	5 day(s)	9.8 %
Dry Hop	Cascade	30 g	5 day(s)	3.7 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	280 ml	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Gips piwowarski	4 g	Mash	60 min
Fining	Mech Irlandzki	5 g	Mash	10 min
Water Agent	Gips piwowarski	6 g	Mash	0 min