

Wiosna Ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **61**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **76 liter(s)**
- Trub loss **2 %**
- Size with trub loss **77.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **91.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

Steps

- Temp **72 C**, Time **40 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **60 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **51.5 liter(s)** of **76C** water or to achieve **91.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	20 kg (100%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	100 g	50 min	5.8 %
Boil	Cascade	100 g	40 min	5.8 %
Boil	Citra	100 g	20 min	12.5 %
Boil	Citra	100 g	10 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	46 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	20 g	Mash	100 min