

kłejk ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **66 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.6%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (7.6%)	79 %	10
Grain	Briess DME - Golden Light	0.3 kg (4.5%)	95 %	8
Sugar	Candi Sugar, Clear	0.3 kg (4.5%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	45 min	11 %
Boil	Citra	10 g	25 min	12 %
Boil	Cascade	10 g	25 min	6 %
Boil	Ahtanum	10 g	25 min	5 %
Boil	Citra	10 g	5 min	12 %
Boil	Cascade	10 g	5 min	6 %
Boil	Ahtanum	10 g	5 min	5 %
Whirlpool	Citra	10 g	1 min	12 %

Whirlpool	Cascade	10 g	1 min	6 %
Whirlpool	Ahtanum	10 g	1 min	5 %

Notes

- na zimno citra cascade sabro po 15g
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