

Leśna IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **57**
- SRM **7.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (76.4%)	80 %	5
Grain	Cookies viking malt	0.5 kg (6.9%)	75 %	50
Grain	Carahell	0.4 kg (5.6%)	77 %	26
Grain	Jęczmień niesłodowany	0.4 kg (5.6%)	75 %	2
Grain	Melanoiden Malt	0.4 kg (5.6%)	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	13.8 %
Boil	Puławski	30 g	20 min	7.4 %
Boil	Nugget	15 g	10 min	13 %
Aroma (end of boil)	Nugget	15 g	0 min	13 %
Aroma (end of boil)	Puławski	20 g	0 min	4.3 %
Whirlpool	SyBILLA	30 g	0 min	3.5 %
Whirlpool	Warrior	20 g	0 min	15.5 %
Dry Hop	Puławski	50 g	5 day(s)	8.9 %

Dry Hop	Warrior	50 g	5 day(s)	15.5 %
Dry Hop	Sybilla	30 g	5 day(s)	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	250 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	---
Fining	Mech irlandzki	5 g	Boil	10 min