

# Ipanowa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **8.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

| Type  | Name                                | Amount          | Yield | EBC |
|-------|-------------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt 5,5 - 7,5 | 5 kg (74.1%)    | 85 %  | 6.5 |
| Grain | Weyermann - Carapils 3 - 5          | 0.5 kg (7.4%)   | 78 %  | 4   |
| Grain | Weyermann - Melanoiden Malt 60 - 80 | 0.5 kg (7.4%)   | 81 %  | 70  |
| Grain | Weyermann - Carared 40 - 50         | 0.75 kg (11.1%) | 75 %  | 45  |

## Hops

| Use for | Name               | Amount | Time     | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil    | Simcoe 11,2 - 13,5 | 30 g   | 50 min   | 12.35 %    |
| Boil    | Cascade 5,5 - 8,5  | 30 g   | 30 min   | 7 %        |
| Boil    | Citra 12,2 - 14,5  | 30 g   | 10 min   | 13.35 %    |
| Boil    | Cascade 5,5 - 8,5  | 30 g   | 10 min   | 6.5 %      |
| Dry Hop | Galaxy             | 100 g  | 4 day(s) | 12.5 %     |
| Dry Hop | Amarillo           | 100 g  | 4 day(s) | 8.5 %      |

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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

## Notes

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*Jan 18, 2021, 11:58 PM*