

GRODZISKA IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 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 **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	7 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	40 min	13.2 %
Boil	Ekuanot	50 g	1 min	14 %
Aroma (end of boil)	Nelson Sauvignon	50 g	1 min	11 %
Aroma (end of boil)	Mosaic	50 g	1 min	10 %
Aroma (end of boil)	Motueka	50 g	1 min	7 %
Dry Hop	Nelson Sauvignon	50 g	2 day(s)	11 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Motueka	50 g	2 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Lutra	Ale	Slant	125 ml	Kveik Lutra

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc-T	1 g	Boil	10 min
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Water Agent	Sól Epsom	1 g	Mash	60 min