

## Wariancja IPA 2

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Pilzneński Viking Malt        | 5 kg (80.6%)  | 80 %  | 3   |
| Grain | Bursztynowy Viking Malt       | 0.2 kg (3.2%) | 70 %  | 50  |
| Grain | Karmelowy Carapils® Weyermann | 1 kg (16.1%)  | 78 %  | 4   |

### Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Citra         | 25 g   | 60 min   | 13.1 %     |
| Boil                | Amarillo      | 20 g   | 25 min   | 9.8 %      |
| Boil                | Cascade       | 30 g   | 25 min   | 3.7 %      |
| Aroma (end of boil) | Challenger UK | 30 g   | 5 min    | 6.1 %      |
| Dry Hop             | Citra         | 25 g   | 5 day(s) | 13.1 %     |
| Dry Hop             | Amarillo      | 15 g   | 5 day(s) | 9.8 %      |
| Dry Hop             | Cascade       | 30 g   | 5 day(s) | 3.7 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 280 ml | Fermentis  |

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 4 g    | Mash    | 60 min |
| Fining      | Mech Irlandzki  | 5 g    | Mash    | 10 min |
| Water Agent | Gips piwowarski | 6 g    | Mash    | 0 min  |