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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **72**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **29.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (61.5%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (10.3%)	79 %	16
Grain	Płatki owsiane	0.75 kg (7.7%)	85 %	3
Grain	Strzegom Golden Ale	2 kg (20.5%)	80 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	50 min	15.5 %
Boil	Rakau (NZ)	25 g	50 min	9.5 %
Boil	Pacifica (NZ)	25 g	30 min	4.8 %
Boil	Orbit	25 g	15 min	9.8 %
Whirlpool	Orbit	25 g	30 min	9.8 %
Whirlpool	Rakau (NZ)	25 g	30 min	9.5 %
Whirlpool	Pacifica (NZ)	75 g	30 min	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
B% Universal Ale	Ale	Slant	1000 ml	Bulldog