

1-majowe

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **37**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **16.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Pale Ale Soufflet | 2 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Cascade PL | 10 g | 60 min | 5.2 % |
| Boil | Cascade PL | 10 g | 45 min | 5.2 % |
| Boil | Cascade PL | 10 g | 30 min | 5.2 % |
| Boil | Cascade PL | 10 g | 15 min | 5.2 % |
| Aroma (end of boil) | Cascade PL | 10 g | 0 min | 5.2 % |
| Dry Hop | Cascade PL | 50 g | 7 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |