

## 10 20 30 40

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- Gravity **15.7 BLG**
- ABV ---
- IBU **48**
- SRM **11.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **2 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	5 kg (92.6%)	79 %	4
Grain	Strzegom Karmel 150	0.4 kg (7.4%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.5 %
Boil	Citra	20 g	20 min	13.5 %
Boil	Citra	30 g	10 min	13.5 %
Dry Hop	Citra	40 g	7 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---