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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.8 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67.5 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **70 min** at **67.5C**
- Keep mash **10 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Zero	5 kg (71.4%)	80 %	6.5
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	18
Grain	pszciczny 3,5-5,6 Viking	1 kg (14.3%)	--- %	5.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	60 min	12 %
Boil	Mosaic	35 g	30 min	10.4 %
Aroma (end of boil)	Cascade 6,9 % aa	30 g	1 min	6.9 %
Dry Hop	El Dorado 13,2% AA	45 g	7 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	50 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips piwowarski	3 g	Mash	80 min
Fining	Whirlfloe T	2 g	Boil	10 min