

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **54**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (69.4%)	80 %	7
Grain	Briess - Pilsen Malt	1 kg (13.9%)	80.5 %	2
Grain	Briess - Wheat Malt, White	1 kg (13.9%)	85 %	5
Grain	Strzegom Karmel 300	0.2 kg (2.8%)	70 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	50 g	60 min	9.4 %
Boil	cent	10 g	5 min	8.5 %
Boil	Amarillo	10 g	0 min	8.8 %
Boil	Amarillo	10 g	5 min	8.8 %
Boil	Centennial	10 g	0 min	8.5 %
Boil	Chinook	20 g	30 min	12.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale