

## #34

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **50**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

### Steps

- Temp **40 C**, Time **0 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **17.8 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3 kg (58.8%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (19.6%)   | 79 %  | 16  |
| Grain | Strzegom Pale Ale          | 0.6 kg (11.8%) | 79 %  | 6   |
| Grain | Pszeniczny                 | 0.5 kg (9.8%)  | 85 %  | 4   |

### Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Marynka       | 45 g   | 60 min   | 10 %       |
| Boil    | Sybilla       | 15 g   | 30 min   | 3.5 %      |
| Dry Hop | Citra         | 45 g   | 7 day(s) | 12 %       |
| Dry Hop | Mosaic        | 35 g   | 7 day(s) | 10 %       |
| Dry Hop | Pacifica (NZ) | 35 g   | 7 day(s) | 4.8 %      |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 300 ml | Safale     |