

## 4

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **63**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Pszeniczny	1 kg (14.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	70 g	60 min	11.2 %
Whirlpool	Cascade	80 g	0 min	6 %
Dry Hop	Cascade	100 g	3 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s05	Ale	Dry	11.5 g	---