

- Gravity **16.1 BLG**
- ABV ---
- IBU **61**
- SRM **5.9**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (75%)	79 %	6
Grain	Strzegom pszeniczny	1 kg (16.7%)	81 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (8.3%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7 g	60 min	12 %
Boil	Amarillo	7 g	60 min	9.5 %
Boil	Simcoe	7 g	60 min	12 %
Boil	Citra	7 g	30 min	12 %
Boil	Amarillo	7 g	30 min	9.5 %
Boil	Simcoe	7 g	30 min	12 %
Boil	Citra	7 g	15 min	12 %
Boil	Amarillo	7 g	15 min	9.5 %
Boil	Simcoe	7 g	15 min	12 %
Boil	Citra	7 g	5 min	12 %
Boil	Amarillo	7 g	5 min	9.5 %

Boil	Simcoe	7 g	5 min	12 %
Dry Hop	Citra	22 g	7 day(s)	12 %
Dry Hop	Amarillo	22 g	7 day(s)	9.5 %
Dry Hop	Simcoe	22 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale US-05	Ale	Dry	9.5 g	---