

Back In Business

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **52**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 5 kg (71.2%) | 78 % | 6 |
| Grain | Płatki owsiane | 0.25 kg (3.6%) | 85 % | 3 |
| Grain | Weyermann - Carared | 0.27 kg (3.8%) | 75 % | 45 |
| Grain | Pilzneński | 1.5 kg (21.4%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Mosaic | 20 g | 20 min | 10 % |
| Boil | Mosaic | 30 g | 5 min | 10 % |
| Dry Hop | Simcoe | 50 g | 1 day(s) | 13.2 % |
| Dry Hop | Mosaic | 50 g | 1 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale | Dry | 10 g | --- |