

blrokez

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **10.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.3 liter(s)**

Steps

- Temp **66 C**, Time **35 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **1.8 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.4 kg (87.2%) | 81 % | 26 |
| Grain | Karmelowy Czerwony | 0.25 kg (6.4%) | 75 % | 59 |
| Grain | Weyermann - Carared | 0.25 kg (6.4%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Boil | Idaho 7 | 25 g | 50 min | 12.7 % |
| Boil | Sabro | 10 g | 10 min | 13.6 % |
| Aroma (end of boil) | Sabro | 10 g | 5 min | 13.6 % |
| Dry Hop | Sabro | 20 g | 10 day(s) | 13.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------------|-----|------|--------|
| Spice | Pieprz czerwony | 5 g | Boil | 10 min |
| Fining | Mech Irlandzki | 5 g | Boil | 5 min |