

Conrada first

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **8.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **69 C**, Time **90 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 0.75 kg (14.3%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (19%) | 79 % | 10 |
| Grain | Viking cookies malt | 1 kg (19%) | 70 % | 70 |
| Grain | Płatki owsiane | 0.5 kg (9.5%) | 60 % | 3 |
| Grain | Strzegom Pilzneński | 2 kg (38.1%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Magnat | 15 g | 50 min | 13.6 % |
| Boil | Lunga | 10 g | 50 min | 9.4 % |
| Aroma (end of boil) | Mosaic | 10 g | 20 min | 10 % |
| Aroma (end of boil) | Cascade | 10 g | 20 min | 6 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 6 % |
| Whirlpool | Cascade | 10 g | 15 min | 6 % |
| Whirlpool | Mosaic | 10 g | 15 min | 10 % |
| Dry Hop | Cascade | 8 g | 5 day(s) | 6 % |
| Dry Hop | Mosaic | 30 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |