

DEAR F* DIARRHEA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **69**
- SRM **7.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Colorado Pale Base | 3 kg (44.8%) | 75 % | 6 |
| Grain | Red X | 1.5 kg (22.4%) | 79 % | 30 |
| Grain | Colorado Crystal | 1 kg (14.9%) | 79 % | 25 |
| Grain | Pszeniczny | 1 kg (14.9%) | 85 % | 4 |
| Grain | Zakwaszający | 0.2 kg (3%) | 75 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Citra | 20 g | 30 min | 12 % |
| Boil | Citra | 30 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 12 % |
| Whirlpool | Lemon drop | 25 g | 0 min | 4.6 % |
| Dry Hop | Citra | 25 g | 7 day(s) | 12 % |
| Dry Hop | Lemon drop | 75 g | 7 day(s) | 4.6 % |
| Boil | hallertauer taurus | 20 g | 60 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|--------|--------|-----|
| US-05 | Ale | Liquid | 200 ml | --- |
|-------|-----|--------|--------|-----|