

EDELNITY PLANNER

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **78**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

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

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (70.4%) | 80 % | 5 |
| Grain | Viking Pale Ale malt | 1 kg (14.1%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (7%) | 85 % | 4 |
| Grain | Strzegom Karmel 30 | 0.5 kg (7%) | 75 % | 30 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.4%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Eclipse | 20 g | 60 min | 17.1 % |
| Boil | Eclipse | 20 g | 10 min | 17.1 % |
| Whirlpool | Eclipse | 10 g | 30 min | 17.1 % |
| Whirlpool | Enigma (AUS) | 50 g | 30 min | 17.2 % |
| Dry Hop | Enigma (AUS) | 50 g | 3 day(s) | 17.2 % |

Yeasts

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