

HeyHybrid

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **41**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Płatki owsiane | 0.7 kg (9.7%) | 85 % | 3 |
| Grain | Strzegom Pale Ale | 4.5 kg (62.5%) | 79 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (6.9%) | 85 % | 3 |
| Grain | Strzegom Pszeniczny | 1.5 kg (20.8%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| First Wort | Equinox | 30 g | 15 min | 14.1 % |
| Aroma (end of boil) | Citra | 30 g | 10 min | 13.3 % |
| Aroma (end of boil) | Mosaic | 30 g | 5 min | 12.6 % |
| Aroma (end of boil) | Amarillo | 30 g | 5 min | 8.2 % |
| Dry Hop | Equinox | 20 g | 4 day(s) | 14.1 % |
| Dry Hop | Citra | 20 g | 4 day(s) | 13.3 % |
| Dry Hop | Mosaic | 20 g | 4 day(s) | 12.6 % |
| Dry Hop | Amarillo | 20 g | 4 day(s) | 8.2 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Chlorek wapnia | 10 g | Boil | 60 min |
| Flavor | Skórka cytryny | 20 g | Boil | 0 min |