

IBU Masakrator

- Gravity **12.9 BLG**
- ABV ---
- IBU **83**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (100%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Galaxy | 25 g | 5 min | 13.3 % |
| Boil | Cascade | 25 g | 10 min | 6.7 % |
| Boil | Marynka | 50 g | 60 min | 8.8 % |
| Boil | Galaxy | 25 g | 15 min | 13.3 % |
| Boil | Cascade | 25 g | 20 min | 6.7 % |

Yeasts

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