

# IDAHO

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 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 **3.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **75C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.36 kg (55.4%)	80 %	7
Grain	Żytni	0.91 kg (15%)	85 %	8
Grain	Cara-Pils/Dextrine	0.1 kg (1.6%)	72 %	4
Grain	Pszeniczny	0.6 kg (9.9%)	85 %	4
Grain	Płatki owsiane	0.2 kg (3.3%)	85 %	3
Grain	Weyermann Caramunich 3	0.2 kg (3.3%)	76 %	150
Grain	Płatki pszeniczne	0.7 kg (11.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	30 g	60 min	12 %
Boil	idaho gem	25 g	5 min	13 %
Boil	idaho gem	25 g	0 min	13 %
Dry Hop	idaho gem	50 g	3 day(s)	13 %
Dry Hop	aouthern passion	50 g	3 day(s)	10.4 %

## Yeasts

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

Lacrosti	Ale	Liquid	172.55 ml	Wyeast Labs
----------	-----	--------	-----------	-------------