

# Inne

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **57**
- SRM **5.5**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (85.7%)	81 %	3
Grain	Weyermann - Carapils	0.6 kg (8.6%)	78 %	4
Grain	Weyermann - Carared	0.3 kg (4.3%)	75 %	45
Grain	Weyermann - Melanoiden Malt	0.1 kg (1.4%)	81 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	30 min	8.3 %
Boil	Simcoe	20 g	30 min	14.5 %
Aroma (end of boil)	Citra	25 g	15 min	13.1 %
Dry Hop	Citra	25 g	7 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis