

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 |