

ipapp22

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **57**
- SRM **8.7**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (76.9%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (15.4%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Chinook | 15 g | 60 min | 13 % |
| Boil | Cascade | 20 g | 30 min | 6 % |
| Boil | Citra | 15 g | 30 min | 12 % |
| Boil | Cascade | 20 g | 30 min | 6 % |
| Boil | Citra | 20 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Fining | mech irlandzki | 15 g | Boil | 10 min |
| Flavor | skórka słodkiej pomarańczy | 20 g | Boil | 10 min |