

## Moje pierwsze

---

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **44**
- SRM **7.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **17.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28.3 liter(s)**

### Steps

- Temp **50 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **15 min**

### Mash step by step

- Heat up **22 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **79C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carapils Soufflet	0.628 kg (10%)	--- %	25
Grain	Pale Ale Soufflet	3.637 kg (57.9%)	--- %	5.5
Grain	Pilzneński Weyermann	0.65 kg (10.3%)	--- %	5
Grain	Monachijski	1.37 kg (21.8%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	45 g	60 min	7.5 %
Boil	Sybilla	5 g	60 min	3.5 %
Boil	Citra	5 g	60 min	12 %
Aroma (end of boil)	Huell Melon	5 g	5 min	7.5 %
Dry Hop	Huell Melon	6 g	7 day(s)	7.5 %
Dry Hop	Cascade	6 g	7 day(s)	6 %
Dry Hop	Amarillo	6 g	7 day(s)	9.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FERMENTIS K97	Ale	Dry	11.5 g	---