

na sesje

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	1.5 kg (51.7%)	81 %	4
Grain	Briess - Pilsen Malt	1 kg (34.5%)	80.5 %	2
Grain	Płatki owsiane	0.4 kg (13.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Chinook	5 g	30 min	13 %
Boil	Chinook	5 g	15 min	13 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Whirlpool	Chinook	10 g	0 min	13 %
Dry Hop	Simcoe	30 g	7 day(s)	13.2 %
Dry Hop	Chinook	30 g	4 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis