

# SKIPAss

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (43.1%)	81 %	4
Grain	Pszeniczny	2 kg (34.5%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (8.6%)	78 %	4
Grain	Płatki owsiane	0.4 kg (6.9%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (6.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Mosaic	15 g	30 min	10 %
Boil	Citra	10 g	15 min	12 %
Boil	Amarillo	10 g	15 min	9.5 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Perle	30 g	5 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra	5 g	Boil	5 min
Flavor	Curacao	20 g	Boil	5 min