

# ajpiej

- Gravity **15.2 BLG**
- ABV ---
- IBU **59**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **25.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | pale ale           | 7 kg (94.6%)  | 79 %  | 6   |
| Grain | Strzegom Karmel 30 | 0.4 kg (5.4%) | 75 %  | 30  |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Citra   | 50 g   | 60 min   | 12.4 %     |
| Boil    | Citra   | 20 g   | 10 min   | 12.4 %     |
| Boil    | Simcoe  | 20 g   | 0 min    | 13.1 %     |
| Boil    | Cascade | 20 g   | 0 min    | 8.1 %      |
| Dry Hop | Citra   | 30 g   | 5 day(s) | 12.4 %     |
| Dry Hop | Simcoe  | 30 g   | 5 day(s) | 13.1 %     |
| Dry Hop | Cascade | 30 g   | 5 day(s) | 8.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |