

Cos na imprezę

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **50**
- SRM **7.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **72 liter(s)**
- Trub loss **0.9 %**
- Size with trub loss **73.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **90 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **68 liter(s)**
- Total mash volume **85 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **68 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **79C**
- Sparge using **39 liter(s)** of **76C** water or to achieve **90 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	14 kg (82.4%)	81 %	6
Grain	Słód wiedeński Weyermann 6-9 EBC	1 kg (5.9%)	79 %	7
Grain	Weyermann pszeniczny jasny	1 kg (5.9%)	80 %	5
Grain	Crystal Thomas Fawcett	1 kg (5.9%)	74 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	150 g	10 min	12 %
Boil	Amarillo	60 g	55 min	9.5 %
Boil	Cascade	60 g	70 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	46 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	16.36 g	Boil	55 min