

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

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

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	2 kg (33.3%)	80 %	5
Grain	Weyermann - Pale Ale Malt	2 kg (33.3%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	1 kg (16.7%)	85 %	5
Grain	Płatki pszeniczne	0.5 kg (8.3%)	60 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	mackimac	50 g	20 min	10.5 %
Whirlpool	Sabro	30 g	20 min	15.8 %
Whirlpool	Citra	30 g	20 min	12.5 %
Whirlpool	Mosaic	30 g	20 min	11.9 %
Dry Hop	mackimac	50 g	3 day(s)	10.5 %
Dry Hop	mosaic	50 g	3 day(s)	12.3 %
Dry Hop	simcoe	50 g	3 day(s)	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
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m66	Ale	Dry	21 g	mangove jacks
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