

## Here We Go Again

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **68**
- SRM **4.3**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **45.5 liter(s)**
- Total mash volume **58.5 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **45.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **26.7 liter(s)** of **76C** water or to achieve **59.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Fawcett	2 kg (15.4%)	61 %	5
Grain	Weyermann pszeniczny jasny	3 kg (23.1%)	80 %	6
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	8 kg (61.5%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	50 g	40 min	13.1 %
Boil	Rody Hodowlane 2/20	50 g	40 min	9.3 %
Boil	Rody Hodowlane 2/20	50 g	20 min	9.3 %
Aroma (end of boil)	Rody Hodowlane 2/20	50 g	0 min	9.3 %
Whirlpool	Rody Hodowlane 2/20	100 g	15 min	9.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand