42

- Gravity **16.4 BLG**
- ABV **---**
- IBU **80**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	9 kg *(100%)*	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	45 min	13.2 %
Boil	Chinook	20 g	40 min	13 %
Boil	Mosaic	20 g	35 min	10 %
Boil	Cascade	20 g	30 min	6 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Chinook	20 g	15 min	13 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Cascade	20 g	5 min	6 %
Dry Hop	Simcoe	10 g	5 day(s)	13.2 %
Dry Hop	Chinook	10 g	5 day(s)	13 %
Dry Hop	Mosaic	10 g	5 day(s)	10 %
Dry Hop	Cascade	10 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory

Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech	3 g	Boil	15 min