

ACMDDH

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **46**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.99 kg (78.5%)	80 %	5
Grain	Płatki owsiane	0.66 kg (12.9%)	85 %	3
Grain	Pszeniczny	0.33 kg (6.5%)	85 %	4
Grain	Strzegom Karmel 150	0.11 kg (2.2%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	21.84 g	10 min	9.5 %
Boil	Mosaic	21.84 g	1 min	10.4 %
Whirlpool	Amarillo	21.84 g	30 min	9.5 %
Whirlpool	Citra	21.84 g	30 min	12.3 %
Whirlpool	Mosaic	21.84 g	30 min	10.4 %
Dry Hop	Amarillo	21.84 g	7 day(s)	9.5 %
Dry Hop	Mosaic	32.75 g	7 day(s)	10.4 %
Dry Hop	Amarillo	21.84 g	3 day(s)	9.5 %
Dry Hop	Mosaic	32.75 g	3 day(s)	10.4 %
Dry Hop	Citra	10.91 g	3 day(s)	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.56 g	Fermentis