

Modern drinking 4/23

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **58**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (92.3%)	81 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	8 g	60 min	11.1 %
Boil	Citra	8 g	60 min	11 %
Boil	Mosaic	17 g	30 min	11 %
Boil	Citra	17 g	30 min	12 %
Boil	Mosaic	15 g	10 min	10 %
Boil	Citra	15 g	10 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis

Notes

- mniejsza ilość na początku
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