WAIT!!! WHAT??!?

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **42**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(74.1%)*	81 %	4
Grain	Weyermann - Carapils	1 kg *(14.8%)*	78 %	4
Grain	Płatki owsiane	0.5 kg *(7.4%)*	85 %	3
Grain	Abbey Castle	0.25 kg *(3.7%)*	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	30 min	15.5 %
Boil	Cashmere	30 g	5 min	7.3 %
Boil	Citra	30 g	5 min	12 %
Whirlpool	Cashmere	30 g	30 min	7.3 %
Whirlpool	Citra	30 g	30 min	12 %
Whirlpool	Mosaic	20 g	30 min	10 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Cashmere	40 g	4 day(s)	7.3 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale
Safbrew WB-06	Wheat	Dry	2 g	Safbrew
safbrew t-58	Ale	Dry	1 g	Safbrew

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.