Autumn IPA v2

- Gravity **14.9 BLG**
- ABV **---**
- IBU **70**
- SRM **10.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg *(70.8%)*	80 %	4
Grain	Aroma	0.5 kg *(8.8%)*	78 %	100
Grain	Monachijski	0.5 kg *(8.8%)*	80 %	15
Grain	Pszeniczny	0.25 kg *(4.4%)*	85 %	4
Grain	Oats, Flaked	0.4 kg *(7.1%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11.2 %
Boil	Iunga	10 g	60 min	11 %
Boil	Magnum	10 g	60 min	12 %
Boil	Chinook	20 g	20 min	11.2 %
Whirlpool	Mosaic	20 g	0 min	10 %
Dry Hop	Simcoe	25 g	4 day(s)	10 %
Dry Hop	Dr Rudi	20 g	4 day(s)	11.8 %
Dry Hop	Mandarina Bavaria	30 g	4 day(s)	10 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Citra	15 g	4 day(s)	12 %

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Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	---
Spice	Skórka słodkiej pomaryńczy	50 g	Boil	5 min

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