Bikini

- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **59**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.3 liter(s)**

Steps

- Temp **66 C**, Time **20 min**
- Temp **69 C**, Time **20 min**

Mash step by step

- Heat up **7.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **20 min** at **69C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.75 kg *(68%)*	81 %	4
Grain	Caramunich® typ I	0.25 kg *(9.7%)*	73 %	80
Grain	Castlemalting - Cara Clair	0.25 kg *(9.7%)*	78 %	4
Grain	Monachijski	0.25 kg *(9.7%)*	80 %	16
Grain	Oats, Flaked	0.075 kg *(2.9%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	23 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	10 g	15 min	13.2 %
Aroma (end of boil)	Cascade	10 g	15 min	6 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Aroma (end of boil)	Amarillo	10 g	1 min	9.5 %
Dry Hop	Amarillo	34 g	1 day(s)	9.5 %
Dry Hop	Simcoe	17 g	1 day(s)	13.2 %

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