Conrada first

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **8.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **69 C**, Time **90 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.75 kg *(14.3%)*	85 %	4
Grain	Strzegom Wiedeński	1 kg *(19%)*	79 %	10
Grain	Viking cookies malt	1 kg *(19%)*	70 %	70
Grain	Płatki owsiane	0.5 kg *(9.5%)*	60 %	3
Grain	Strzegom Pilzneński	2 kg *(38.1%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	50 min	13.6 %
Boil	Lunga	10 g	50 min	9.4 %
Aroma (end of boil)	Mosaic	10 g	20 min	10 %
Aroma (end of boil)	Cascade	10 g	20 min	6 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Whirlpool	Cascade	10 g	15 min	6 %
Whirlpool	Mosaic	10 g	15 min	10 %
Dry Hop	Cascade	8 g	5 day(s)	6 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %

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 US-05	Ale	Dry	11.5 g	Fermentis