GREEN LEADER

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1897.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1233 liter(s)**
- Total mash volume **1644 liter(s)**

Steps

- Temp **62 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **1233 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **1075.5 liter(s)** of **76C** water or to achieve **1897.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	325 kg *(79.1%)*	82 %	4
Grain	Viking Wheat Malt	50 kg *(12.2%)*	83 %	5
Grain	Płatki ryżowe	30 kg *(7.3%)*	85 %	3
Grain	Weyermann - Acidulated Malt	6 kg *(1.5%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	150 g	15 min	10 %
Boil	Centennial	150 g	15 min	10.5 %
Aroma (end of boil)	Mosaic	1500 g	40 min	12.7 %
Aroma (end of boil)	Centennial	1500 g	40 min	10.5 %
Dry Hop	Mosaic	3500 g	5 day(s)	12.7 %
Dry Hop	Centennial	3500 g	5 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	1000 g	Fermentis

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Zest z pomarańczy	500 g	Secondary	5 day(s)
Water Agent	Glukoamylaza	220 g	Mash	60 min
Fining	Mech	300 g	Boil	15 min