42ipa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **6.6**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

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

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg *(34.9%)*	80 %	5
Grain	Monachijski	2.2 kg *(34.9%)*	80 %	16
Grain	Pszeniczny	1.5 kg *(23.8%)*	85 %	4
Grain	Płatki owsiane	0.4 kg *(6.3%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	55 min	7 %
Whirlpool	Citra	50 g	0 min	12 %
Whirlpool	Amarillo	50 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---