

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (64.5%)	80 %	5
Grain	Viking Pale Ale malt	0.55 kg (17.7%)	80 %	5
Grain	Strzegom Pilzneński	0.55 kg (17.7%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Aroma (end of boil)	Simcoe	15 g	2 min	13.2 %
Dry Hop	Simcoe	15 g	3 day(s)	13.2 %
Dry Hop	Simcoe	15 g	3 day(s)	13.2 %
Dry Hop	Equinox	30 g	3 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis