Single Hop Denali

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **75**
- SRM **8.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(76.9%)*	80 %	4
Grain	Strzegom Karmel 150	0.5 kg *(7.7%)*	75 %	150
Grain	Słód pszeniczny Bestmalz	1 kg *(15.4%)*	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Denali	30 g	60 min	14 %
Boil	Denali	20 g	30 min	14 %
Aroma (end of boil)	Denali	25 g	15 min	14 %
Aroma (end of boil)	Denali	25 g	5 min	14 %
Dry Hop	Denali	100 g	5 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	80 min
Fining	Whirlfloc	2.5 g	Boil	15 min

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