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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **72**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

### Steps

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

### Mash step by step

- Heat up **29.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 6 kg (61.5%)   | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1 kg (10.3%)   | 79 %  | 16  |
| Grain | Płatki owsiane             | 0.75 kg (7.7%) | 85 %  | 3   |
| Grain | Strzegom Golden Ale        | 2 kg (20.5%)   | 80 %  | 10  |

### Hops

| Use for   | Name                   | Amount | Time   | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 25 g   | 50 min | 15.5 %     |
| Boil      | Rakau (NZ)             | 25 g   | 50 min | 9.5 %      |
| Boil      | Pacifica (NZ)          | 25 g   | 30 min | 4.8 %      |
| Boil      | Orbit                  | 25 g   | 15 min | 9.8 %      |
| Whirlpool | Orbit                  | 25 g   | 30 min | 9.8 %      |
| Whirlpool | Rakau (NZ)             | 25 g   | 30 min | 9.5 %      |
| Whirlpool | Pacifica (NZ)          | 75 g   | 30 min | 4.8 %      |

### Yeasts

| Name             | Type | Form  | Amount  | Laboratory |
|------------------|------|-------|---------|------------|
| B% Universal Ale | Ale  | Slant | 1000 ml | Bulldog    |