

# 1-majowe

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **37**
- SRM **3.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **16.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Soufflet	2 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	10 g	60 min	5.2 %
Boil	Cascade PL	10 g	45 min	5.2 %
Boil	Cascade PL	10 g	30 min	5.2 %
Boil	Cascade PL	10 g	15 min	5.2 %
Aroma (end of boil)	Cascade PL	10 g	0 min	5.2 %
Dry Hop	Cascade PL	50 g	7 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile