

# 100 i 1

- Gravity **11.8 BLG**
- ABV ---
- IBU **116**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (74.1%)	85 %	7
Grain	Monachijski	0.5 kg (12.3%)	80 %	16
Grain	Briess - Carapils Malt	0.55 kg (13.6%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	40 g	60 min	17 %
Boil	Centennial	10 g	30 min	8.5 %
Boil	Amarillo	10 g	20 min	7.5 %
Boil	Centennial	15 g	15 min	8.5 %
Boil	Amarillo	15 g	10 min	7.5 %
Boil	Centennial	15 g	8 min	8.5 %
Boil	Amarillo	15 g	5 min	7.5 %
Aroma (end of boil)	Centennial	15 g	3 min	8.5 %
Aroma (end of boil)	Amarillo	15 g	1 min	7.5 %
Dry Hop	Centennial	15 g	14 day(s)	8.5 %
Dry Hop	Amarillo	15 g	14 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---