

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **54**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (69.4%) | 80 % | 7 |
| Grain | Briess - Pilsen Malt | 1 kg (13.9%) | 80.5 % | 2 |
| Grain | Briess - Wheat Malt, White | 1 kg (13.9%) | 85 % | 5 |
| Grain | Strzegom Karmel 300 | 0.2 kg (2.8%) | 70 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | marynka | 50 g | 60 min | 9.4 % |
| Boil | cent | 10 g | 5 min | 8.5 % |
| Boil | Amarillo | 10 g | 0 min | 8.8 % |
| Boil | Amarillo | 10 g | 5 min | 8.8 % |
| Boil | Centennial | 10 g | 0 min | 8.5 % |
| Boil | Chinook | 20 g | 30 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |