

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (40%) | 80 % | 7 |
| Grain | Strzegom Pilzneński | 2 kg (40%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (20%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Centennial | 10 g | 50 min | 9.4 % |
| Boil | Citra | 20 g | 20 min | 13.5 % |
| Boil | citra | 10 g | 10 min | 13.5 % |
| Dry Hop | Centennial | 25 g | 4 day(s) | 9.4 % |
| Dry Hop | Citra | 20 g | 2 day(s) | 13.5 % |
| Dry Hop | Cascade | 25 g | 4 day(s) | 7.1 % |
| Dry Hop | Cascade | 25 g | 2 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 11 g | --- |