

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.2 kg (75.4%) | 80 % | 5 |
| Grain | Pszeniczny | 1.2 kg (17.4%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (7.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Strata | 20 g | 60 min | 13.6 % |
| Boil | Mackinac | 30 g | 30 min | 10.5 % |
| Boil | Strata | 30 g | 0 min | 13.6 % |
| Dry Hop | Strata | 30 g | 7 day(s) | 13.6 % |
| Dry Hop | Mackinac | 30 g | 7 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-o5 | Ale | Dry | 11.5 g | fermentis |