

- Gravity **16.4 BLG**
- ABV ---
- IBU **80**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

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

Mash step by step

- Heat up **27 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 9 kg (100%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Simcoe | 20 g | 45 min | 13.2 % |
| Boil | Chinook | 20 g | 40 min | 13 % |
| Boil | Mosaic | 20 g | 35 min | 10 % |
| Boil | Cascade | 20 g | 30 min | 6 % |
| Boil | Simcoe | 20 g | 20 min | 13.2 % |
| Boil | Chinook | 20 g | 15 min | 13 % |
| Boil | Mosaic | 20 g | 10 min | 10 % |
| Boil | Cascade | 20 g | 5 min | 6 % |
| Dry Hop | Simcoe | 10 g | 5 day(s) | 13.2 % |
| Dry Hop | Chinook | 10 g | 5 day(s) | 13 % |
| Dry Hop | Mosaic | 10 g | 5 day(s) | 10 % |
| Dry Hop | Cascade | 10 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|--------|
| Fining | mech | 3 g | Boil | 15 min |