

## #6

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **50**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (40.3%)	80 %	4
Grain	Viking Pale Ale malt	2.6 kg (40.3%)	80 %	5
Grain	Oats, Malted	0.5 kg (7.8%)	80 %	2
Grain	Monachijski	0.75 kg (11.6%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Chinook	45 g	15 min	13 %
Aroma (end of boil)	Strata	20 g	7 min	13.6 %
Dry Hop	Strata	20 g	7 day(s)	13.6 %
Dry Hop	Chinook	20 g	7 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	13.39 g	Mangrove Jack's

## Notes

- refermentacja w butelkach  
4.5g cukru / L  
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