

- Gravity **16.1 BLG**
- ABV ---
- IBU **61**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (75%) | 79 % | 6 |
| Grain | Strzegom pszeniczny | 1 kg (16.7%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.3%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Citra | 7 g | 60 min | 12 % |
| Boil | Amarillo | 7 g | 60 min | 9.5 % |
| Boil | Simcoe | 7 g | 60 min | 12 % |
| Boil | Citra | 7 g | 30 min | 12 % |
| Boil | Amarillo | 7 g | 30 min | 9.5 % |
| Boil | Simcoe | 7 g | 30 min | 12 % |
| Boil | Citra | 7 g | 15 min | 12 % |
| Boil | Amarillo | 7 g | 15 min | 9.5 % |
| Boil | Simcoe | 7 g | 15 min | 12 % |
| Boil | Citra | 7 g | 5 min | 12 % |
| Boil | Amarillo | 7 g | 5 min | 9.5 % |

| | | | | |
|---------|----------|------|----------|-------|
| Boil | Simcoe | 7 g | 5 min | 12 % |
| Dry Hop | Citra | 22 g | 7 day(s) | 12 % |
| Dry Hop | Amarillo | 22 g | 7 day(s) | 9.5 % |
| Dry Hop | Simcoe | 22 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| safale US-05 | Ale | Dry | 9.5 g | --- |