

#9 siedzIPAcz

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **9.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BEST Pale Ale (BESTMALZ) | 2 kg (34.5%) | 82.8 % | 12 |
| Grain | Maris Otter (Crisp) | 2 kg (34.5%) | 82.5 % | 13 |
| Grain | BEST Munich (BESTMALZ) | 1 kg (17.2%) | 82.8 % | 39 |
| Grain | BEST Wheat Malt (BESTMALZ) | 0.6 kg (10.3%) | 83.5 % | 11 |
| Grain | BEST Acidulated (BESTMALZ) | 0.2 kg (3.4%) | 78 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Boil | lunga | 15 g | 60 min | 10.5 % |
| Boil | lunga | 15 g | 30 min | 10.5 % |
| Boil | Cascade | 25 g | 5 min | 5.5 % |
| Boil | lunga | 20 g | 5 min | 10.5 % |
| Aroma (end of boil) | Azacca | 25 g | 15 min | 12.5 % |
| Dry Hop | Azacca | 25 g | 10 day(s) | 12.5 % |
| Dry Hop | Cascade | 25 g | 7 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|---------------|
| Safale American | Ale | Dry | 11 g | DCL/Fermentis |