

# Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (71.4%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (7.1%)	79 %	10
Grain	Żytni	0.5 kg (7.1%)	85 %	8
Grain	Płatki pszeniczne	0.5 kg (7.1%)	60 %	3
Grain	Płatki żytnie	0.5 kg (7.1%)	7.8 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	2/20	30 g	40 min	11.2 %
Whirlpool	Cascade PL	35 g	0 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	Xxx