

BRO #002.ver.2. American IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **47**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **54.9 liter(s)**
- Total mash volume **73.2 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **54.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **39.3 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10.95 kg (59.8%)	79 %	6
Grain	Strzegom Pilzneński	5.47 kg (29.9%)	80 %	4
Grain	Pszeniczny	1.13 kg (6.2%)	85 %	4
Grain	Caramunich® typ I	0.75 kg (4.1%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Eureka!	25 g	60 min	18 %
Boil	HBC 342	25 g	20 min	10.5 %
Boil	Citra	50 g	3 min	13.5 %