

Crack kills but also pays the bills

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **57**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **75C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (80.5%)	82 %	4
Grain	Weyermann pszeniczny jasny	1 kg (13.4%)	80 %	6
Grain	Weyermann - Acidulated Malt	0.25 kg (3.4%)	80 %	6
Grain	Caramel/Crystal Malt - 10L	0.2 kg (2.7%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	28 g	60 min	14.2 %
Boil	Columbus	25 g	15 min	16.8 %
Boil	Centennial	25 g	10 min	8.9 %
Boil	Simcoe	10 g	5 min	13.3 %
Boil	Citra	10 g	1 min	14.2 %
Whirlpool	Columbus	20 g	30 min	16.8 %
Whirlpool	Simcoe	20 g	30 min	13.3 %
Whirlpool	Centennial	20 g	30 min	8.9 %
Dry Hop	Citra	60 g	3 day(s)	14.2 %

Dry Hop	Columbus	55 g	3 day(s)	16.8 %
Dry Hop	Centennial	55 g	3 day(s)	8.9 %
Dry Hop	Simcoe	70 g	3 day(s)	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Suszona żurawina	1000 g	Secondary	5 day(s)