

## Modern drinking2 20.02.2023

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **80**
- SRM **4.6**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **17.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **1 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **84C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (85.7%)	80 %	4
Grain	Płatki owsiane	1 kg (14.3%)	50 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	45 g	60 min	11.1 %
Boil	Mosaic	19 g	30 min	11.1 %
Boil	Mosaic	34 g	15 min	11.1 %
Aroma (end of boil)	Mosaic	12 g	0 min	11.1 %
Dry Hop	Mosaic	50 g	7 day(s)	11.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis