

# One

---

- Gravity **14.2 BLG**
- ABV ---
- IBU **64**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (90.9%)	79 %	6
Grain	Melanoiden Malt	0.5 kg (9.1%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Aroma (end of boil)	Kazbek	50 g	5 min	4.6 %
Dry Hop	Kazbek	50 g	7 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis