

## proba

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **39**
- SRM **3.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **150 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **183.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **222 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **122.5 liter(s)**
- Total mash volume **157.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **122.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **134.5 liter(s)** of **76C** water or to achieve **222 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Souflet	25 kg (71.4%)	81 %	4
Grain	Pszeniczny Weyermann	10 kg (28.6%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	300 g	30 min	12.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	500 ml	Omega