

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 |