

Rathar

- Gravity **15.7 BLG**
- ABV ---
- IBU **25**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **3 %**
- Size with trub loss **33 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **36.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **43.6 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **33.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **36.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	6 kg (61.9%)	80 %	8
Grain	Płatki pszeniczne	1.2 kg (12.4%)	75 %	3
Grain	Płatki owsiane	1 kg (10.3%)	75 %	3
Grain	Płatki jęczmienne	0.8 kg (8.2%)	75 %	3
Grain	Abbey (Castle)	0.7 kg (7.2%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Cascade PL	50 g	40 min	4.4 %
Boil	lunga	15 g	60 min	12.9 %
Aroma (end of boil)	Simcoe	25 g	5 min	13 %
Aroma (end of boil)	Citra	25 g	5 min	13.3 %
Aroma (end of boil)	El Dorado	25 g	5 min	12.4 %
Whirlpool	Simcoe	25 g	0 min	13 %
Whirlpool	Citra	25 g	0 min	13.3 %
Whirlpool	El Dorado	25 g	0 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Danny's Favorite	Ale	Slant	150 ml	Wyeast