

sunshine

- Gravity **16.1 BLG**
- ABV ---
- IBU **63**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (53.2%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 4 kg (42.6%) | 80 % | 4 |
| Grain | Pszeniczny | 0.3 kg (3.2%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.1 kg (1.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Mosaic | 27 g | 60 min | 12 % |
| Boil | Chinook | 20 g | 60 min | 11.6 % |
| Boil | Chinook | 30 g | 20 min | 11.6 % |
| Boil | Amarillo | 20 g | 20 min | 10 % |
| Boil | Amarillo | 25 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| US West Coast | Ale | Dry | 22 g | Gozdawa |