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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **14**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

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

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (76.9%)	80 %	7
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	10 min	10 %
Boil	Citra	30 g	5 min	12 %
Boil	Amarillo	15 g	5 min	9.5 %
Dry Hop	Mosaic	10 g	4 day(s)	10 %
Dry Hop	Citra	10 g	4 day(s)	12 %
Dry Hop	Amarillo	10 g	4 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis