

- Gravity **11.8 BLG**
- ABV ---
- IBU **116**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (74.1%) | 85 % | 7 |
| Grain | Monachijski | 0.5 kg (12.3%) | 80 % | 16 |
| Grain | Briess - Carapils Malt | 0.55 kg (13.6%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Boil | Summit | 40 g | 60 min | 17 % |
| Boil | Centennial | 10 g | 30 min | 8.5 % |
| Boil | Amarillo | 10 g | 20 min | 7.5 % |
| Boil | Centennial | 15 g | 15 min | 8.5 % |
| Boil | Amarillo | 15 g | 10 min | 7.5 % |
| Boil | Centennial | 15 g | 8 min | 8.5 % |
| Boil | Amarillo | 15 g | 5 min | 7.5 % |
| Aroma (end of boil) | Centennial | 15 g | 3 min | 8.5 % |
| Aroma (end of boil) | Amarillo | 15 g | 1 min | 7.5 % |
| Dry Hop | Centennial | 15 g | 14 day(s) | 8.5 % |
| Dry Hop | Amarillo | 15 g | 14 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 10 g | --- |