

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **12**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **74 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **70 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (50%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (25%)	82 %	5
Grain	Słód owsiany Fawcett	0.5 kg (12.5%)	61 %	5
Grain	Briess - Carapils Malt	0.3 kg (7.5%)	74 %	3
Grain	Abbey Malt Weyermann	0.2 kg (5%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	10 min	10 %
Whirlpool	Mosaic	20 g	0 min	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---