

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (40%)	80 %	7
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	50 min	9.4 %
Boil	Citra	20 g	20 min	13.5 %
Boil	citra	10 g	10 min	13.5 %
Dry Hop	Centennial	25 g	4 day(s)	9.4 %
Dry Hop	Citra	20 g	2 day(s)	13.5 %
Dry Hop	Cascade	25 g	4 day(s)	7.1 %
Dry Hop	Cascade	25 g	2 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	---