

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **46**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|--------|-----|
| Grain | Malting company of Ireland - Irish Ale Malt | 5.5 kg (84.6%) | 80.5 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (7.7%) | 85 % | 5 |
| Grain | Rye, Flaked | 0.5 kg (7.7%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 25 g | 45 min | 12.8 % |
| Aroma (end of boil) | Citra | 30 g | 3 min | 12.4 % |
| Aroma (end of boil) | J-Lime | 80 g | 3 min | 6.9 % |
| Dry Hop | Cascade | 100 g | 3 day(s) | 8.6 % |
| Dry Hop | Mosaic | 90 g | 3 day(s) | 11.7 % |
| Dry Hop | Citra | 60 g | 1 day(s) | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|---------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 1500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | whirlfloc | 4.5 g | Boil | 5 min |