

- 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