

#9 siedzIPacz

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **9.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Pale Ale (BESTMALZ)	2 kg (34.5%)	82.8 %	12
Grain	Maris Otter (Crisp)	2 kg (34.5%)	82.5 %	13
Grain	BEST Munich (BESTMALZ)	1 kg (17.2%)	82.8 %	39
Grain	BEST Wheat Malt (BESTMALZ)	0.6 kg (10.3%)	83.5 %	11
Grain	BEST Acidulated (BESTMALZ)	0.2 kg (3.4%)	78 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10.5 %
Boil	lunga	15 g	30 min	10.5 %
Boil	Cascade	25 g	5 min	5.5 %
Boil	lunga	20 g	5 min	10.5 %
Aroma (end of boil)	Azacca	25 g	15 min	12.5 %
Dry Hop	Azacca	25 g	10 day(s)	12.5 %
Dry Hop	Cascade	25 g	7 day(s)	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale American	Ale	Dry	11 g	DCL/Fermentis