

# ajpiej

- Gravity **15.4 BLG**
- ABV ---
- IBU **83**
- SRM **13**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.8 kg (85%)	85 %	7
Grain	Strzegom Pale Ale	0.5 kg (8.8%)	79 %	6
Grain	Carahell	0.2 kg (3.5%)	77 %	26
Grain	Caraaroma	0.15 kg (2.7%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hbc 342	50 g	30 min	10.6 %
Boil	Pekko	50 g	15 min	13.6 %
Boil	Palisade	50 g	5 min	6.1 %
Dry Hop	eureka!	50 g	7 day(s)	18 %
Dry Hop	Sterling	50 g	7 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Slant	15 ml	---