

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 | --- |