

ajpijej

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (84.7%) | 80 % | 5 |
| Grain | Strzegom Karmel 30 | 0.5 kg (8.5%) | 75 % | 30 |
| Grain | Płatki pszeniczne | 0.4 kg (6.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Simcoe | 50 g | 10 min | 13.2 % |
| Boil | Citra | 50 g | 5 min | 12 % |
| Dry Hop | Citra | 50 g | 1 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|--------|--------|-------------|
| Wyeast - 1272 American Ale II | Ale | Liquid | 125 ml | Wyeast Labs |