

blrokez

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **8.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **19.2 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **64 C**, Time **55 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **55 min** at **64C**
- Keep mash **5 min** at **75C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Extra Pale Crisp | 3 kg (65.2%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (6.5%) | 79 % | 16 |
| Grain | Rahr - Red Wheat Malt | 0.5 kg (10.9%) | 85 % | 89 |
| Grain | Weyermann - Carapils | 0.2 kg (4.3%) | 78 % | 4 |
| Grain | Płatki jęczmienne | 0.3 kg (6.5%) | 60 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (6.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Motueka | 15 g | 50 min | 7 % |
| Boil | Nectaron | 15 g | 10 min | 13.6 % |
| Aroma (end of boil) | Nectaron | 15 g | 1 min | 13.6 % |
| Dry Hop | Sabro Cryo Hops | 20 g | 3 day(s) | 20 % |
| Dry Hop | Motueka Cryo Hops | 20 g | 3 day(s) | 16 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|-----|
| Safale S-04 | Ale | Dry | 11.5 g | --- |
|-------------|-----|-----|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Spice | Pieprz czerwony | 5 g | Boil | 10 min |
| Fining | Mech Irlandzki | 5 g | Boil | 5 min |
| Water Agent | Kwas mlekowy | 2 g | Mash | 55 min |