

Chytrus

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (68.2%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (15.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (15.2%) | 85 % | 3 |
| Grain | Colorado Honing Malt | 0.1 kg (1.5%) | 80 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 25 g | 60 min | 13 % |
| Boil | Chinook | 25 g | 10 min | 13 % |
| Boil | Mosaic | 10 g | 5 min | 10 % |
| Boil | Citra | 10 g | 3 min | 12 % |
| Dry Hop | Mosaic | 80 g | 7 day(s) | 10 % |
| Dry Hop | Citra | 80 g | 7 day(s) | 12 % |
| Dry Hop | Chinook | 40 g | 7 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 6.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | Laktoza | 250 g | Boil | 60 min |
| Flavor | Zest z Pomarańczy | 150 g | Boil | 5 min |
| Flavor | Zest z Grejfruta | 80 g | Boil | 5 min |