

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (90.9%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (9.1%)	80 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Galaxy	10 g	60 min	15 %
Boil	Citra	30 g	15 min	12 %
Boil	Galaxy	20 g	15 min	15 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Galaxy	60 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

Notes

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