

coś

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (64.5%) | 80 % | 5 |
| Grain | Viking Pale Ale malt | 0.55 kg (17.7%) | 80 % | 5 |
| Grain | Strzegom Pilznieński | 0.55 kg (17.7%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 8 % |
| Aroma (end of boil) | Simcoe | 15 g | 2 min | 13.2 % |
| Dry Hop | Simcoe | 15 g | 3 day(s) | 13.2 % |
| Dry Hop | Simcoe | 15 g | 3 day(s) | 13.2 % |
| Dry Hop | Equinox | 30 g | 3 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |