

dlaGregora

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **54**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (57.1%)	81 %	5
Grain	Weyermann - Carapils	1.5 kg (21.4%)	78 %	4
Grain	Oats, Flaked	1.5 kg (21.4%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	29 g	60 min	16.4 %
Boil	Mosaic	30 g	10 min	12.2 %
Whirlpool	Mosaic	50 g	30 min	12.2 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
independence lub us05	Ale	Slant	500 ml	imperial yeast

Notes

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