

# Dudson Power 40l

- Gravity **16.2 BLG**
- ABV ---
- IBU **73**
- SRM **11.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **4 %**
- Size with trub loss **42.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **55.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **40.3 liter(s)**
- Total mash volume **51.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **40.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **26.9 liter(s)** of **76C** water or to achieve **55.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	10 kg (87%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (8.7%)	79 %	16
Grain	Strzegom Karmel 150	0.5 kg (4.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	13.5 %
Boil	Simcoe	60 g	30 min	13 %
Dry Hop	Cascade	60 g	9 day(s)	6.5 %
Dry Hop	Mosaic	60 g	9 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis