

# egeszegedre

- Gravity **16.1 BLG**
- ABV ---
- IBU **95**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	--- %	6
Grain	Strzegom Monachijski typ II	0.7 kg (11.7%)	79 %	22
Grain	Weyermann - Carapils	0.3 kg (5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	60 min	9.5 %
Boil	Citra	35 g	30 min	12 %
Boil	Cascade	30 g	15 min	6 %
Boil	Citra	15 g	1 min	12 %
Boil	Cascade	20 g	1 min	6 %
Dry Hop	Chinook	50 g	5 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale