

## Ent

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **53**
- SRM **6.5**
- 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 **70 min**
- Evaporation rate **20 %/h**
- Boil size **28.4 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**

### Mash step by step

- Heat up **21.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (8.1%)	79 %	16
Grain	Viking Wheat Malt	0.3 kg (4.8%)	83 %	5
Grain	Słów dekstrynowy Viking Malt	0.3 kg (4.8%)	80 %	13
Grain	Strzegom Karmel 150	0.1 kg (1.6%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15 %
Aroma (end of boil)	Simcoe	15 g	10 min	12.6 %
Whirlpool	Simcoe	45 g	0 min	12.6 %
Whirlpool	Ekuanot	30 g	0 min	14 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Herb	Pędy świerku	600 g	Boil	10 min