

## Ext

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.5 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (88.3%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.16 kg (2.8%)	80 %	6
Grain	Weyermann - Carapils	0.5 kg (8.8%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	30 min	9.4 %
Boil	lunga	20 g	15 min	9.4 %