

hejzy

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **15**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (73.5%)	81 %	4
Grain	Weyermann - Carapils	1 kg (14.7%)	78 %	4
Grain	Płatki owsiane	0.8 kg (11.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	citra	100 g	10 min	10 %