

HOP the fuck is that

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (86.2%)	79 %	6
Grain	Płatki owsiane	0.4 kg (6.9%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (6.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	20 g	60 min	12 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	Amarillo	10 g	0 min	9.5 %
Whirlpool	Mosaic	10 g	0 min	10 %
Dry Hop	Citra	10 g	7 day(s)	12 %
Dry Hop	Mosaic	10 g	7 day(s)	10 %
Dry Hop	Amarillo	10 g	7 day(s)	9.5 %
Dry Hop	Citra	10 g	6 day(s)	12 %
Dry Hop	Mosaic	10 g	6 day(s)	10 %

Dry Hop	Amarillo	10 g	6 day(s)	9.5 %
Dry Hop	Citra	10 g	5 day(s)	12 %
Dry Hop	Mosaic	10 g	5 day(s)	10 %
Dry Hop	Amarillo	10 g	5 day(s)	9.5 %
Dry Hop	Citra	10 g	4 day(s)	12 %
Dry Hop	Mosaic	10 g	4 day(s)	10 %
Dry Hop	Amarillo	10 g	4 day(s)	9.5 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %
Dry Hop	Amarillo	10 g	3 day(s)	9.5 %
Dry Hop	Citra	10 g	2 day(s)	12 %
Dry Hop	Mosaic	10 g	2 day(s)	10 %
Dry Hop	Amarillo	10 g	2 day(s)	9.5 %
Dry Hop	Mosaic	10 g	1 day(s)	10 %
Dry Hop	Amarillo	10 g	1 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis