

# Koniec Lata

- Gravity **15.7 BLG**
- ABV ---
- IBU **88**
- SRM **8.1**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	5 kg (86.2%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (5.2%)	78 %	4
Grain	Weyermann - Carared	0.5 kg (8.6%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Mosaic	20 g	60 min	12.4 %
Boil	Citra	30 g	30 min	12.4 %
Boil	Mosaic	20 g	15 min	12.4 %
Whirlpool	Citra	20 g	0 min	12.4 %
Whirlpool	Mosaic	10 g	0 min	12.4 %
Dry Hop	Citra	50 g	0 day(s)	12.4 %

## Yeasts

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