

Lart

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **44**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **66 C**, Time **20 min**
- Temp **69 C**, Time **20 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **20 min** at **69C**
- Keep mash **20 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (52.6%) | 81 % | 4 |
| Grain | Caramunich® typ I | 0.45 kg (7.9%) | 73 % | 80 |
| Grain | Castlemalting - Cara Clair | 0.25 kg (4.4%) | 78 % | 4 |
| Grain | Monachijski | 0.5 kg (8.8%) | 80 % | 16 |
| Grain | Oats, Flaked | 0.5 kg (8.8%) | 80 % | 2 |
| Grain | Viking Pale Ale malt | 1 kg (17.5%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Simcoe | 23 g | 60 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 10 g | 15 min | 13.2 % |
| Aroma (end of boil) | Cascade | 10 g | 15 min | 6 % |
| Aroma (end of boil) | Amarillo | 20 g | 5 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 10 g | 1 min | 9.5 % |
| Dry Hop | Amarillo | 34 g | 1 day(s) | 9.5 % |
| Dry Hop | Simcoe | 17 g | 1 day(s) | 13.2 % |