

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 %