

Master Classic

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **58**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **38.4 liter(s)**

Steps

- Temp **25 C**, Time **0 min**
- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **120 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **32 liter(s)** of strike water to **25.5C**
- Add grains
- Keep mash **0 min** at **25C**
- Keep mash **10 min** at **50C**
- Keep mash **120 min** at **63C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.3 kg (82.8%)	81 %	4
Grain	Malteurop Pszeniczny	0.6 kg (9.4%)	81 %	6
Grain	Strzegom Monachijski typ I	0.4 kg (6.3%)	79 %	16
Grain	Viking Dekstrynowy	0.1 kg (1.6%)	79 %	13

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	20 g	80 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %
Boil	Simcoe	35 g	5 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	10 g	5 min	15.5 %
Aroma (end of boil)	Citra	45 g	0 min	12 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %

Dry Hop	Centennial	50 g	5 day(s)	8.3 %
Dry Hop	Simcoe	50 g	5 day(s)	11.7 %
Dry Hop	Amarillo	50 g	5 day(s)	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	3 g	Boil	15 min