

MIAZGA

- Gravity **11.4 BLG**
- ABV ---
- IBU **49**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pale Ale | 1.8 kg (45%) | 85 % | 6.5 |
| Grain | Pilznejski | 1.8 kg (45%) | 85 % | 4 |
| Grain | Pszeniczny | 0.4 kg (10%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 12.9 % |
| Boil | Cascade | 10 g | 10 min | 13.5 % |
| Boil | Citra | 10 g | 10 min | 5.6 % |
| Aroma (end of boil) | Cascade | 5 g | 0 min | 13.5 % |
| Aroma (end of boil) | Citra | 5 g | 0 min | 5.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 10 g | --- |