

Na pilzneńskim

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **7.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pilzneński | 3 kg (42.9%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |
| Grain | Monachijski | 1 kg (14.3%) | 80 % | 16 |
| Grain | Żytni | 1 kg (14.3%) | 85 % | 8 |
| Grain | Weyermann - Carared | 1 kg (14.3%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Magnum | 18 g | 60 min | 13.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 10 min | 4.5 % |
| Boil | talus | 25 g | 10 min | 7.4 % |
| Boil | Strata | 25 g | 10 min | 13.6 % |
| Aroma (end of boil) | talus | 25 g | 3 min | 7.4 % |
| Dry Hop | Citra | 25 g | 6 day(s) | 12 % |
| Dry Hop | Mosaic | 25 g | 6 day(s) | 10 % |
| Dry Hop | Simcoe | 25 g | 6 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us 05 | Ale | Slant | 200 ml | --- |