

Obniżona stopa procentowa

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **19**
- SRM **2.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (83.3%)	81 %	4
Grain	Płatki owsiane	0.4 kg (16.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Galaxy	20 g	3 day(s)	15 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Galaxy	10 g	0 min	15 %

Yeasts

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