

Old school IPA #2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **9.4**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (65.1%)	80 %	4
Grain	Strzegom Wiedeński	0.53 kg (15.7%)	79 %	10
Grain	Strzegom Karmel 150	0.25 kg (7.4%)	75 %	150
Grain	Viking Pale Ale malt	0.4 kg (11.8%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	18 g	60 min	11.5 %
Boil	Cascade	10 g	10 min	6 %
Boil	Mosaic	10 g	10 min	10 %
Whirlpool	Cascade	10 g	0 min	6 %
Whirlpool	Mosaic	10 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Fining	whirflock	1.3 g	Boil	10 min
--------	-----------	-------	------	--------