

## PA

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **3.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (25%)	80 %	4
Grain	Płatki owsiane	0.5 kg (12.5%)	85 %	3

### Yeasts

Name	Type	Form	Amount	Laboratory
05	Ale	Dry	23 g	Fermentis