

Pierwsze piwo

- Gravity **16.4 BLG**
- ABV ---
- IBU **68**
- SRM **10.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **71 C**, Time **40 min**
- Temp **65 C**, Time **40 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **71C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom - Pale Ale	5 kg (83.3%)	80 %	5.5
Grain	Weyermann - Light Munich Malt	0.7 kg (11.7%)	82 %	14
Grain	Cara Crystal	0.3 kg (5%)	80 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	105 min	5.5 %
Boil	Willamette	30 g	45 min	5.5 %
Boil	Cascade	30 g	30 min	6 %
Boil	Mosaic	30 g	15 min	12.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale US-05	Ale	Dry	11.5 g	---