

PoAm Cooperation

- Gravity **15.4 BLG**
- ABV ---
- IBU **72**
- SRM **15.5**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (86.2%) | 79 % | 6 |
| Grain | Aroma CastleMalting | 0.5 kg (8.6%) | 78 % | 100 |
| Grain | Crystal 150 CastleMalting | 0.3 kg (5.2%) | 78 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Simcoe | 15 g | 60 min | 11.4 % |
| Boil | Marynka | 25 g | 60 min | 9 % |
| Boil | Lublin (Lubelski) | 35 g | 20 min | 4 % |
| Boil | Crystal | 30 g | 15 min | 3.6 % |
| Boil | Lublin (Lubelski) | 15 g | 12 min | 4 % |
| Boil | Citra | 15 g | 10 min | 13.5 % |
| Boil | Cascade | 15 g | 10 min | 6 % |
| Dry Hop | Citra | 10 g | 7 day(s) | 12 % |
| Dry Hop | Cascade | 15 g | 7 day(s) | 6 % |
| Dry Hop | Simcoe | 20 g | 7 day(s) | 11.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 100 ml | fermentis |