

# proba

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **39**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **150 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **183.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **222 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **122.5 liter(s)**
- Total mash volume **157.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **122.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **134.5 liter(s)** of **76C** water or to achieve **222 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński Souflet   | 25 kg (71.4%) | 81 %  | 4   |
| Grain | Pszeniczny Weyermann | 10 kg (28.6%) | 85 %  | 4   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 300 g  | 30 min | 12.8 %     |

## Yeasts

| Name          | Type | Form   | Amount | Laboratory |
|---------------|------|--------|--------|------------|
| Lutra OYL-071 | Ale  | Liquid | 500 ml | Omega      |