

## Simple the best

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **57**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	60 min	13.2 %
Boil	Simcoe	35 g	20 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %
Dry Hop	Galaxy	25 g	5 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us 5	Ale	Dry	2 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczowa	2 g	Boil	14 min