

Tabescerent

- Gravity **15.7 BLG**
- ABV ---
- IBU ---
- SRM **12.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (82.6%) | 85 % | 7 |
| Grain | Weyermann - Light Munich Malt | 0.45 kg (8.3%) | 82 % | 14 |
| Grain | Weyermann - Carared | 0.3 kg (5.5%) | 75 % | 45 |
| Grain | Caraaroma | 0.1 kg (1.8%) | 78 % | 400 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Mash | Amarillo | 15 g | 60 min | 8.9 % |
| Mash | Amarillo | 15 g | 40 min | 8.9 % |
| Mash | Mosaic | 10 g | 40 min | 12.8 % |
| Mash | Citra | 10 g | 30 min | 13.5 % |
| Mash | Citra | 15 g | 15 min | 13.5 % |
| Mash | Mosaic | 15 g | 10 min | 12.8 % |
| Dry Hop | Mosaic | 40 g | 6 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 100 ml | Fermentum Mobile |