

## Takie tam zwykłe IPApodobne coś

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **6.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 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 **67 C**, Time **60 min**
- Temp **78 C**, Time **40 min**
- Temp **100 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **40 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (48.4%)	80 %	5
Grain	Viking Munich Malt	3 kg (48.4%)	78 %	18
Adjunct	Rice Hulls	0.2 kg (3.2%)	1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	25 g	15 min	12 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Whirlpool	Mosaic	25 g	15 min	10 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis