

# Target Single Hop

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **55**
- SRM **4.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **23.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	6 kg (93.6%)	79 %	4
Grain	Platki owsiane	0.11 kg (1.7%)	85 %	3
Grain	BESTMALZ - Best Melanoidin	0.2 kg (3.1%)	75 %	71
Grain	Acid Malt	0.1 kg (1.6%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	30 g	60 min	11.5 %
Boil	Target	33 g	25 min	11.5 %
Whirlpool	Target	33 g	0 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	Irish Moss	5 g	Boil	15 min
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