

Test #2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **8.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **7.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **5.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **8.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.8 kg (44.4%)	81 %	4
Grain	Pale Ale Strzegom	0.6 kg (33.3%)	80 %	6
Grain	Wheat, Torrified	0.1 kg (5.6%)	79 %	4
Grain	Płatki owsiane	0.15 kg (8.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.15 kg (8.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	4 g	50 min	13.2 %
Boil	Citra	3 g	15 min	12 %
Whirlpool	Mosaic	5 g	0 min	12 %
Boil	Simcoe	2 g	15 min	13.2 %
Dry Hop	Mosaic	35 g	3 day(s)	12 %
Whirlpool	Citra	5 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Dry	4 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Suszone Jabłka	35 g	Boil	10 min