

test D z Nepo

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **20**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1840 liter(s)**
- Trub loss **15 %**
- Size with trub loss **2392 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **2801.4 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2790 liter(s)**
- Total mash volume **3720 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **2790 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **80C**
- Sparge using **941.4 liter(s)** of **76C** water or to achieve **2801.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 650 kg (69.9%) | 80 % | 4 |
| Grain | Pszeniczny | 90 kg (9.7%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 100 kg (10.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 90 kg (9.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Centennial | 700 g | 10 min | 10.5 % |
| Whirlpool | Centennial | 5000 g | 60 min | 10.5 % |
| Dry Hop | Centennial | 2500 g | 8 day(s) | 10.5 % |
| Dry Hop | callista | 6000 g | 4 day(s) | 3 % |
| Dry Hop | cashmere | 4000 g | 4 day(s) | 8.5 % |
| Dry Hop | Centennial | 900 g | 4 day(s) | 10.5 % |
| Dry Hop | callista | 6000 g | 2 day(s) | 3 % |
| Dry Hop | cashmere | 4000 g | 2 day(s) | 8.5 % |
| Dry Hop | Centennial | 900 g | 2 day(s) | 10.5 % |