

## test,test v2

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **88**
- SRM **6.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

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

### Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (87.5%)	79 %	6
Grain	Strzegom Karmel 30	0.5 kg (6.3%)	75 %	30
Grain	Pszeniczny	0.5 kg (6.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	12.5 %
Aroma (end of boil)	Cascade	30 g	0 min	7.7 %
Boil	Centennial	40 g	30 min	8.5 %
Dry Hop	Citra	50 g	7 day(s)	13.5 %
Dry Hop	Lemon drop	20 g	7 day(s)	4.6 %
Boil	Apollo	50 g	15 min	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	500 ml	Wyeast Labs