

## WC

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **57**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

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

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (76.9%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (15.4%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	0 g	70 min	12.8 %
Boil	Chinook	20 g	30 min	12.8 %
Boil	Citra	15 g	20 min	13.1 %
Boil	Amarillo	15 g	20 min	9.8 %
Boil	Mosaic	15 g	20 min	12.2 %
Boil	Citra	15 g	5 min	13.1 %
Boil	Amarillo	15 g	5 min	9.8 %
Boil	Mosaic	15 g	5 min	12.2 %
Aroma (end of boil)	Citra	15 g	0 min	13.1 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.8 %
Aroma (end of boil)	Mosaic	15 g	0 min	12.2 %
Whirlpool	Citra	20 g	0 min	13.1 %
Whirlpool	Amarillo	20 g	0 min	9.8 %

Whirlpool	Mosaic	20 g	0 min	12.2 %
Dry Hop	Citra	35 g	2 day(s)	13.1 %
Dry Hop	Amarillo	35 g	2 day(s)	9.8 %
Dry Hop	Mosaic	35 g	2 day(s)	12.2 %

## Yeasts

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