

## What's that?

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **108**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **20.2 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **16.7 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	GlobalMalt Pale Ale/Pils	2.5 kg (70.4%)	82 %	5
Grain	Monachijski	0.2 kg (5.6%)	80 %	16
Grain	Płatki owsiane	0.4 kg (11.3%)	60 %	3
Grain	GlobalMalt Pszeniczny	0.45 kg (12.7%)	84 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	12.4 %
Whirlpool	Citra	70 g	30 min	12.9 %
Dry Hop	Citra	70 g	3 day(s)	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Vinje	Ale	Slant	200 ml	Too far north