ajpiej

- Gravity **15.2 BLG**
- ABV **---**
- IBU **59**
- SRM **7.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	7 kg *(94.6%)*	79 %	6
Grain	Strzegom Karmel 30	0.4 kg *(5.4%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12.4 %
Boil	Citra	20 g	10 min	12.4 %
Boil	Simcoe	20 g	0 min	13.1 %
Boil	Cascade	20 g	0 min	8.1 %
Dry Hop	Citra	30 g	5 day(s)	12.4 %
Dry Hop	Simcoe	30 g	5 day(s)	13.1 %
Dry Hop	Cascade	30 g	5 day(s)	8.1 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.