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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **52**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (76.9%) | 85 % | 7 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (7.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | amora preta | 30 g | 60 min | 9 % |
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| Aroma (end of boil) | amora preta | 50 g | 5 min | 9 % |
| Whirlpool | amora preta | 30 g | 0 min | 9 % |
| Dry Hop | amora preta | 160 g | 2 day(s) | 9 % |