

# 1

- 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 %