

# ale

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **56**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **62 C**, Time **1 min**
- Temp **70 C**, Time **80 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **1 min** at **62C**
- Keep mash **80 min** at **70C**
- Keep mash **5 min** at **80C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Monachijski	1 kg (15.4%)	80 %	16
Grain	Briess - Carapils Malt	0.5 kg (7.7%)	74 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Whirlpool	Centennial	50 g	15 min	10.5 %
Whirlpool	Chinook	20 g	15 min	13 %