

Ale Blade V1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **101**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **20 %/h**
- Boil size **19.7 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **61.3C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (81.4%) | 80 % | 7 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.5 kg (11.6%) | 85 % | 20 |
| Grain | Pszeniczny | 0.3 kg (7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 30 g | 65 min | 10.6 % |
| Boil | Mosaic | 20 g | 65 min | 9.5 % |
| Boil | Citra | 20 g | 20 min | 12.4 % |
| Boil | Mosaic | 10 g | 20 min | 9.5 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12.4 % |
| Dry Hop | Mosaic | 20 g | 4 day(s) | 9.5 % |

Yeasts

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