

# atitagain

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **28**
- SRM **6.6**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 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 **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (61.5%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (30.8%)	79 %	10
Grain	Strzegom Monachijski typ II	0.5 kg (7.7%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	14 g	40 min	10 %
Boil	Pacific Jade	15 g	40 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Slant	200 ml	---