

## Bez IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **101**
- SRM **7.3**
- 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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **68 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (75%)	80 %	5
Grain	Monachijski	2 kg (25%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Chinook	30 g	60 min	13 %
Aroma (end of boil)	Mosaic	30 g	7 min	10 %
Boil	Cascade	15 g	60 min	6 %
Aroma (end of boil)	Citra	30 g	7 min	12 %
Aroma (end of boil)	Cascade	15 g	7 min	6 %

### Yeasts

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

### Notes

- sok z kwiatów bzu  
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