

Bushi

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **71**
- SRM **10.5**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.5 kg (70%)	80 %	8
Grain	Caraaroma	0.15 kg (3%)	78 %	400
Grain	Biscuit Malt	0.35 kg (7%)	79 %	45
Grain	Monachijski	1 kg (20%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	60 min	12 %
Boil	Chinook	10 g	20 min	13 %
Boil	Citra	20 g	10 min	12 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Chinook	10 g	5 min	13 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Mosaic	15 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs