

Coś

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **32.6 liter(s)**

Steps

- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **25.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (48.3%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (13.8%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (13.8%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (6.9%) | 60 % | 3 |
| Grain | Chit Malt | 0.5 kg (6.9%) | 50 % | 2 |
| Grain | Enzymatyczny | 0.5 kg (6.9%) | 50 % | --- |
| Grain | Słód owsiany Fawcett | 0.25 kg (3.4%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Citra | 30 g | 5 min | 12 % |
| Whirlpool | Mosaic | 30 g | 30 min | 11.8 % |
| Whirlpool | Cascade | 30 g | 30 min | 6 % |
| Whirlpool | Lemon drop | 30 g | 30 min | 4.6 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |
| Dry Hop | Centennial | 50 g | 5 day(s) | 10.5 % |

| | | | | |
|---------|--------|------|----------|--------|
| Dry Hop | Mosaic | 50 g | 5 day(s) | 11.8 % |
|---------|--------|------|----------|--------|

Yeasts

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