

## DON'T LOOK UP

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **126**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (57.1%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (28.6%)	80 %	4
Grain	Monachijski	1 kg (14.3%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	50 g	15 min	5.2 %
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Sterling	50 g	15 min	4.5 %
Boil	Eureka!	30 g	45 min	18 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis