

# EDELNITY PLANNER

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **78**
- SRM **6.2**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (70.4%)	80 %	5
Grain	Viking Pale Ale malt	1 kg (14.1%)	80 %	5
Grain	Pszeniczny	0.5 kg (7%)	85 %	4
Grain	Strzegom Karmel 30	0.5 kg (7%)	75 %	30
Grain	Weyermann - Acidulated Malt	0.1 kg (1.4%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eclipse	20 g	60 min	17.1 %
Boil	Eclipse	20 g	10 min	17.1 %
Whirlpool	Eclipse	10 g	30 min	17.1 %
Whirlpool	Enigma (AUS)	50 g	30 min	17.2 %
Dry Hop	Enigma (AUS)	50 g	3 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis