

Ent

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **53**
- SRM **6.5**
- 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 **70 min**
- Evaporation rate **20 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (80.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.1%) | 79 % | 16 |
| Grain | Viking Wheat Malt | 0.3 kg (4.8%) | 83 % | 5 |
| Grain | Słów dekstrynowy Viking Malt | 0.3 kg (4.8%) | 80 % | 13 |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Warrior | 30 g | 60 min | 15 % |
| Aroma (end of boil) | Simcoe | 15 g | 10 min | 12.6 % |
| Whirlpool | Simcoe | 45 g | 0 min | 12.6 % |
| Whirlpool | Ekuanot | 30 g | 0 min | 14 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|--------------|--------|---------|--------|
| Herb | Pędy świerku | 600 g | Boil | 10 min |