

HeyHybrid

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **41**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.7 kg (9.7%)	85 %	3
Grain	Strzegom Pale Ale	4.5 kg (62.5%)	79 %	6
Grain	Płatki pszeniczne	0.5 kg (6.9%)	85 %	3
Grain	Strzegom Pszeniczny	1.5 kg (20.8%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	30 g	15 min	14.1 %
Aroma (end of boil)	Citra	30 g	10 min	13.3 %
Aroma (end of boil)	Mosaic	30 g	5 min	12.6 %
Aroma (end of boil)	Amarillo	30 g	5 min	8.2 %
Dry Hop	Equinox	20 g	4 day(s)	14.1 %
Dry Hop	Citra	20 g	4 day(s)	13.3 %
Dry Hop	Mosaic	20 g	4 day(s)	12.6 %
Dry Hop	Amarillo	20 g	4 day(s)	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	10 g	Boil	60 min
Flavor	Skórka cytryny	20 g	Boil	0 min