

## No. 5

- Gravity **19.2 BLG**
- ABV ---
- IBU **53**
- SRM **13.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **75 C**, Time **20 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **20 min** at **75C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (71.4%)	80 %	4
Grain	Pszeniczny Strzegom	0.5 kg (7.1%)	80 %	4
Grain	Caraamber Weyermann	0.5 kg (7.1%)	80 %	60
Grain	Słód Bursztynowy Strzegom	1 kg (14.3%)	80 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	20 g	40 min	12.8 %
Boil	Marynka	10 g	40 min	9.4 %
Boil	Sybilla	20 g	40 min	3.5 %
Boil	Dr Rudi	20 g	20 min	12.8 %
Boil	Sybilla	15 g	20 min	3.5 %
Boil	Sybilla	15 g	10 min	3.5 %
Boil	Lubelski	15 g	5 min	5 %
Dry Hop	Dr Rudi	10 g	7 day(s)	3.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-05	Ale	Dry	11.5 g	Safale