

## P.22 - X

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **17**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **15 min**
- Evaporation rate **11 %/h**
- Boil size **26.7 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 **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (56.3%)	81 %	5
Grain	Weyermann pszeniczny jasny	1 kg (14.1%)	80 %	6
Grain	Oats, Flaked	2.1 kg (29.6%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	15 min	6.6 %
Whirlpool	Cascade	140 g	10 min	6.6 %
Dry Hop	Cascade	30 g	2 day(s)	6.6 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Motueka	50 g	2 day(s)	7 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Liquid	250 ml	Fermentis