

Pierwsze piwo

- Gravity **16.4 BLG**
- ABV ---
- IBU **68**
- SRM **10.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **71 C**, Time **40 min**
- Temp **65 C**, Time **40 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **71C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom - Pale Ale | 5 kg (83.3%) | 80 % | 5.5 |
| Grain | Weyermann - Light Munich Malt | 0.7 kg (11.7%) | 82 % | 14 |
| Grain | Cara Crystal | 0.3 kg (5%) | 80 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|---------|------------|
| Boil | Cascade | 30 g | 105 min | 5.5 % |
| Boil | Willamette | 30 g | 45 min | 5.5 % |
| Boil | Cascade | 30 g | 30 min | 6 % |
| Boil | Mosaic | 30 g | 15 min | 12.2 % |

Yeasts

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