

pow pow stadium

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **66**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 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 **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (82%)	81 %	4
Grain	Pszeniczny	1 kg (16.4%)	85 %	4
Sugar	Candi Sugar, Clear	0.1 kg (1.6%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	25 g	45 min	11.5 %
Boil	galaxy	20 g	30 min	14.5 %
Boil	Lemon drop	20 g	15 min	4.6 %
Boil	Galaxy	20 g	15 min	14.5 %
Boil	Cascade	20 g	15 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis