

test D z Nepo

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **20**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1840 liter(s)**
- Trub loss **15 %**
- Size with trub loss **2392 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **2801.4 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2790 liter(s)**
- Total mash volume **3720 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **2790 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **80C**
- Sparge using **941.4 liter(s)** of **76C** water or to achieve **2801.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	650 kg (69.9%)	80 %	4
Grain	Pszeniczny	90 kg (9.7%)	85 %	4
Grain	Płatki pszeniczne	100 kg (10.8%)	85 %	3
Grain	Płatki owsiane	90 kg (9.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	700 g	10 min	10.5 %
Whirlpool	Centennial	5000 g	60 min	10.5 %
Dry Hop	Centennial	2500 g	8 day(s)	10.5 %
Dry Hop	callista	6000 g	4 day(s)	3 %
Dry Hop	cashmere	4000 g	4 day(s)	8.5 %
Dry Hop	Centennial	900 g	4 day(s)	10.5 %
Dry Hop	callista	6000 g	2 day(s)	3 %
Dry Hop	cashmere	4000 g	2 day(s)	8.5 %
Dry Hop	Centennial	900 g	2 day(s)	10.5 %