

## test,test v2

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **88**
- SRM **6.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale  | 7 kg (87.5%)  | 79 %  | 6   |
| Grain | Strzegom Karmel 30 | 0.5 kg (6.3%) | 75 %  | 30  |
| Grain | Pszeniczny         | 0.5 kg (6.3%) | 85 %  | 4   |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 12.5 %     |
| Aroma (end of boil) | Cascade                | 30 g   | 0 min    | 7.7 %      |
| Boil                | Centennial             | 40 g   | 30 min   | 8.5 %      |
| Dry Hop             | Citra                  | 50 g   | 7 day(s) | 13.5 %     |
| Dry Hop             | Lemon drop             | 20 g   | 7 day(s) | 4.6 %      |
| Boil                | Apollo                 | 50 g   | 15 min   | 17 %       |

### Yeasts

| Name                     | Type | Form   | Amount | Laboratory  |
|--------------------------|------|--------|--------|-------------|
| Wyeast - American Ale II | Ale  | Liquid | 500 ml | Wyeast Labs |