

WC

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **46**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **62.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Crisp Best Ale | 3.2 kg (80%) | 82 % | 6 |
| Grain | Monachijski | 0.4 kg (10%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.4 kg (10%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Mosaic | 5 g | 60 min | 12.4 % |
| Boil | Citra | 10 g | 15 min | 12.8 % |
| Boil | Mosaic | 10 g | 15 min | 12 % |
| Whirlpool | Citra | 30 g | 5 min | 12.8 % |
| Whirlpool | Mosaic | 30 g | 5 min | 12 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 12.8 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 100 ml | Fermentum Mobile |