

0606

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **60**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **41.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **31 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **36.4 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.2 kg (59.9%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1.3 kg (12.6%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 2.85 kg (27.5%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 38 g | 60 min | 13.5 % |
| Boil | Equinox | 30 g | 60 min | 13.1 % |
| Boil | Equinox | 37 g | 10 min | 13.1 % |
| Boil | Cascade | 30 g | 15 min | 6 % |
| Aroma (end of boil) | Cascade | 37 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g | Boil | 15 min |