

## #57

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.9 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

### Mash step by step

- Heat up **15.4 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **75C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (72.7%)	80 %	6
Grain	Monachijski	1 kg (18.2%)	80 %	15
Grain	Karmelowy Jasny 30EBC	0.4 kg (7.3%)	75 %	30
Grain	Weyermann - Acidulated Malt	0.1 kg (1.8%)	80 %	6

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	200 ml	White Labs