

alee

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **37**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16
Grain	Pszeniczny	0.25 kg (3.8%)	85 %	4
Grain	Słód pszeniczny Bestmalz	0.25 kg (3.8%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12.8 %
Boil	Chinook	10 g	15 min	12.8 %
Boil	Amarillo	20 g	15 min	9.5 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Simcoe	40 g	2 day(s)	13.2 %
Dry Hop	Citra	40 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Slant	150 ml	Danstar
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