

## Back In Business

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **52**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **21.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (71.2%)	78 %	6
Grain	Płatki owsiane	0.25 kg (3.6%)	85 %	3
Grain	Weyermann - Carared	0.27 kg (3.8%)	75 %	45
Grain	Pilzneński	1.5 kg (21.4%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Mosaic	20 g	20 min	10 %
Boil	Mosaic	30 g	5 min	10 %
Dry Hop	Simcoe	50 g	1 day(s)	13.2 %
Dry Hop	Mosaic	50 g	1 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	10 g	---