

Bushi

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **71**
- SRM **10.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|--------------|-------|-----|
| Grain | Castle Pale Ale | 3.5 kg (70%) | 80 % | 8 |
| Grain | Caraaroma | 0.15 kg (3%) | 78 % | 400 |
| Grain | Biscuit Malt | 0.35 kg (7%) | 79 % | 45 |
| Grain | Monachijski | 1 kg (20%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Citra | 35 g | 60 min | 12 % |
| Boil | Chinook | 10 g | 20 min | 13 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Mosaic | 10 g | 10 min | 10 % |
| Boil | Chinook | 10 g | 5 min | 13 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| Dry Hop | Mosaic | 15 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 125 ml | Wyeast Labs |