

CDA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **68**
- SRM **13.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.9%) | 80 % | 5 |
| Grain | Pilznieński | 1 kg (14.4%) | 81 % | 4 |
| Grain | Pszeniczny | 0.4 kg (5.8%) | 85 % | 4 |
| Grain | Strzegom Bursztynowy | 0.4 kg (5.8%) | 70 % | 49 |
| Grain | Jęczmień palony | 0.09 kg (1.3%) | 55 % | 985 |
| Grain | Weyermann - Carafa I | 0.06 kg (0.9%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Citra | 25 g | 60 min | 13.3 % |
| Boil | Mosaic | 30 g | 30 min | 10 % |
| Boil | Simcoe | 30 g | 10 min | 13.2 % |
| Boil | Citra | 30 g | 5 min | 13.3 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 10 % |
| Dry Hop | Simcoe | 30 g | 4 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | płatki dębowe | 25 g | Secondary | 7 day(s) |