

coś

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **50**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.6 kg (62.1%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.6%) | 79 % | 22 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.6%) | 79 % | 16 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (8.6%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.6%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.2 kg (3.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Simcoe | 15 g | 60 min | 13.5 % |
| Boil | Mosaic | 15 g | 40 min | 11 % |
| Boil | Mosaic | 15 g | 15 min | 11 % |
| Boil | Simcoe | 15 g | 10 min | 13.5 % |
| Aroma (end of boil) | Nelson Sauvin | 30 g | 2 min | 11.1 % |
| Whirlpool | Mount Hood | 30 g | 0 min | 4.7 % |

| | | | | |
|---------|-------------|------|----------|-------|
| Dry Hop | Huell Melon | 30 g | 4 day(s) | 6.8 % |
| Dry Hop | Mount Hood | 30 g | 4 day(s) | 4.7 % |
| Dry Hop | WAI-ITI | 30 g | 4 day(s) | 1.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s04 | Ale | Dry | 11.5 g | --- |