

## FC

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **31**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **32.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	7 kg (64.8%)	83 %	6
Grain	Pilzneński	3 kg (27.8%)	81 %	4
Grain	Płatki owsiane	0.8 kg (7.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	20 min	14.2 %
Boil	Galaxy	10 g	20 min	17.4 %
Aroma (end of boil)	Citra	40 g	5 min	14.2 %
Aroma (end of boil)	Galaxy	40 g	5 min	17.4 %
Whirlpool	Citra	20 g	5 min	14.2 %
Whirlpool	Galaxy	20 g	5 min	17.4 %
Dry Hop	Citra	30 g	7 day(s)	14.2 %
Dry Hop	Galaxy	30 g	7 day(s)	17.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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WLP066 - London Fog	Ale	Liquid	80 ml	White Labs
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