

# IBU Masakrator

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- Gravity **12.9 BLG**
- ABV ---
- IBU **83**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (100%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	5 min	13.3 %
Boil	Cascade	25 g	10 min	6.7 %
Boil	Marynka	50 g	60 min	8.8 %
Boil	Galaxy	25 g	15 min	13.3 %
Boil	Cascade	25 g	20 min	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis