

## Idi na ch\*j

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **62**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód Pale Ale	3 kg (66.7%)	79 %	6
Grain	słód Pale Ale Maris Otter	0.7 kg (15.6%)	80 %	5
Grain	słód pszeniczny	0.4 kg (8.9%)	82 %	3
Adjunct	płatki owsiane	0.4 kg (8.9%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca (USA)	10 g	30 min	12.8 %
Boil	Citra (USA)	10 g	30 min	14.2 %
Boil	Azacca (USA)	10 g	10 min	12.8 %
Boil	Citra (USA)	10 g	10 min	14.2 %
Aroma (end of boil)	Citra (USA)	10 g	0 min	14.2 %
Aroma (end of boil)	Galaxy (AUS)	10 g	0 min	17.4 %
Whirlpool	Citra (USA)	15 g	30 min	14.2 %
Whirlpool	Galaxy (AUS)	15 g	30 min	17.4 %
Dry Hop	Azacca (USA)	20 g	1 day(s)	12.8 %
Dry Hop	Citra (USA)	40 g	1 day(s)	14.2 %

Dry Hop	Galaxy (AUS)	40 g	1 day(s)	17.4 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safeale US-05	Ale	Slant	1 ml	Fermentis