

## IV

- Gravity **14 BLG**
- ABV ---
- IBU **47**
- SRM **6.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (19.2%)	85 %	4
Grain	Viking Pale Ale malt	3 kg (57.7%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (19.2%)	80 %	4
Grain	Strzegom Karmel 150	0.2 kg (3.8%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	13.1 %
Boil	Amarillo	20 g	15 min	9.5 %
Boil	Equinox	10 g	15 min	13.1 %
Whirlpool	Lublin (Lubelski)	25 g	---	4 %
Whirlpool	Amarillo	20 g	---	9.5 %
Whirlpool	Cascade	25 g	---	6 %
Dry Hop	Amarillo	20 g	4 day(s)	9.5 %
Dry Hop	Equinox	20 g	4 day(s)	13.1 %
Dry Hop	Lublin (Lubelski)	25 g	4 day(s)	4 %

Dry Hop	Cascade	25 g	4 day(s)	6 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	15 min