

Łestkołstajpa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **94**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1.5 kg (40.5%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 1.5 kg (40.5%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (13.5%) | 78 % | 4 |
| Sugar | Brown Sugar, Light | 0.2 kg (5.4%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Chinook | 10 g | 10 min | 13 % |
| Boil | Equinox | 10 g | 10 min | 13.1 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |