

Lotnicza

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **68**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (78.1%)	80 %	7
Grain	Weyermann - Carapils	1 kg (15.6%)	80 %	4
Grain	Platki owsiane	0.4 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	50 min	13.5 %
Boil	Mosaic	30 g	40 min	12 %
Boil	Citra	30 g	10 min	13.5 %
Whirlpool	Mosaic	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
S05	Ale	Dry	10 g	---