

## Modern drinking 4/23

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **10**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **15.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **1 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **81.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Mosaic	30 g	60 min	11 %
First Wort	Mosaic	7 g	30 min	11 %
Whirlpool	Citra	7 g	30 min	12 %
Dry Hop	Citra	10 g	15 day(s)	12 %
Dry Hop	Citra	10 g	10 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis