

Modern drinking2 20.02.2023

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **80**
- SRM **4.6**
- 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 **1.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **17.5 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 **10.5 liter(s)** of strike water to **84C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilzneński | 6 kg (85.7%) | 80 % | 4 |
| Grain | Płatki owsiane | 1 kg (14.3%) | 50 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 45 g | 60 min | 11.1 % |
| Boil | Mosaic | 19 g | 30 min | 11.1 % |
| Boil | Mosaic | 34 g | 15 min | 11.1 % |
| Aroma (end of boil) | Mosaic | 12 g | 0 min | 11.1 % |
| Dry Hop | Mosaic | 50 g | 7 day(s) | 11.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 12 g | Fermentis |