

n°1

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **44**
- SRM **8.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.4 liter(s)**

Steps

- Temp **67 C**, Time **40 min**

Mash step by step

- Heat up **5.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński | 0.25 kg (13.5%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 1.5 kg (81.1%) | 80 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 0.1 kg (5.4%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 5 g | 40 min | 15.5 % |
| Boil | Palisade | 5 g | 40 min | 7.5 % |
| Boil | Cascade PL | 5 g | 40 min | 5.2 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 5 g | 0 min | 15.5 % |
| Aroma (end of boil) | Palisade | 5 g | 0 min | 7.5 % |
| Aroma (end of boil) | Cascade PL | 5 g | 0 min | 5.2 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 5 g | 3 day(s) | 15.5 % |
| Dry Hop | Palisade | 5 g | 3 day(s) | 7.5 % |
| Dry Hop | Cascade PL | 5 g | 3 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 5 g | Fermentis |