

## Nr. 10

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **85**
- SRM **7.7**
- 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 **60 %**
- Liquor-to-grist ratio **2.59 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **29.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **21.2 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (61%)	81 %	4
Grain	Monachijski	1 kg (12.2%)	80 %	16
Grain	Caraamber	0.4 kg (4.9%)	75 %	59
Grain	Pszeniczny	0.4 kg (4.9%)	85 %	4
Grain	Płatki owsiane	0.4 kg (4.9%)	85 %	3
Grain	Pale Malt (2 Row) Bel	1 kg (12.2%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	27.27 g	60 min	12 %
Boil	Citra	27.27 g	30 min	12 %
Boil	Citra	27.27 g	20 min	12 %
Boil	Citra	27.27 g	10 min	12 %
Aroma (end of boil)	Citra	54.55 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	136.36 ml	Fermentis