

O.S.T.R. A.I.P.A.

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **60**
- SRM **7.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (39.5%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (13.2%) | 85 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 2.6 kg (34.2%) | 85 % | 7 |
| Grain | Weyermann - Caraamber | 0.3 kg (3.9%) | 75 % | 65 |
| Grain | Cara Gold Castlemalting | 0.3 kg (3.9%) | 78 % | 120 |
| Grain | Barley, Flaked | 0.4 kg (5.3%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|-----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.8 % |
| Boil | Equinox | 20 g | 20 min | 13.4 % |
| Boil | Chinook | 15 g | 20 min | 12.8 % |
| Boil | citra | 20 g | 10 min | 14.2 % |
| Dry Hop | Equinox | 10 g | 10 day(s) | 13.4 % |
| Dry Hop | Chinook | 10 g | 10 day(s) | 12.8 % |

| | | | | |
|---------|-------|------|-----------|--------|
| Dry Hop | Citra | 10 g | 10 day(s) | 14.2 % |
|---------|-------|------|-----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |