

Pierwsze Lepsze

- Gravity **18 BLG**
- ABV ---
- IBU **92**
- SRM **6.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (71.4%)	80 %	4
Grain	Weyermann - Pilsner Malt	1 kg (14.3%)	81 %	5
Grain	Carahell	0.5 kg (7.1%)	77 %	26
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	15.5 %
Aroma (end of boil)	Citra	50 g	10 min	12 %
Dry Hop	Sorachi Ace	50 g	14 day(s)	10 %
Dry Hop	Mandarina Bavaria	50 g	14 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis