

# Shock Wave

- Gravity **15.9 BLG**
- ABV ---
- IBU **120**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **25.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (60.8%)	79 %	6
Grain	Strzegom Wiedeński	2.2 kg (29.7%)	79 %	7
Grain	Weyermann pszeniczny jasny	0.7 kg (9.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	50 min	12.8 %
Boil	Mosaic	30 g	45 min	11.7 %
Boil	Centennial	30 g	35 min	10 %
Boil	Cascade	30 g	25 min	8.1 %
Boil	Citra	30 g	30 min	13.5 %
Boil	Chinook	20 g	20 min	12.8 %
Boil	Mosaic	20 g	15 min	11.7 %
Boil	Centennial	20 g	10 min	10 %
Boil	Cascade	20 g	5 min	8.1 %
Dry Hop	Citra	30 g	6 day(s)	13.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Nottingham	Ale	Dry	11 g	Danstar