

Spring Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **103**
- SRM **5.7**
- 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 **75 min**
- Evaporation rate **1 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 2 kg (50%) | 79 % | 16 |
| Grain | Strzegom Pale Ale | 2 kg (50%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| First Wort | Pacifica (NZ) | 30 g | 5 min | 4.8 % |
| Boil | Cascade | 30 g | 60 min | 6 % |
| Boil | Mosaic | 15 g | 60 min | 10 % |
| Aroma (end of boil) | Mosaic | 15 g | 75 min | 10 % |
| Aroma (end of boil) | Citra | 30 g | 75 min | 12 % |

Yeasts

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