

# 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