

Sunny

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **59**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (70%)	80 %	4
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3
Grain	Żytni	1 kg (20%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	15 g	55 min	15.3 %
Boil	Mosaic	30 g	10 min	10 %
Boil	orbit	35 g	10 min	9.8 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %
Dry Hop	orbit	65 g	5 day(s)	9.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	60 min
Fining	mech irlandzki	10 g	Boil	10 min
Other	dodatek do piany	15 g	Primary	10 day(s)