

# sunshine

- Gravity **16.1 BLG**
- ABV ---
- IBU **63**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **28.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (53.2%)	79 %	6
Grain	Strzegom Pilzneński	4 kg (42.6%)	80 %	4
Grain	Pszeniczny	0.3 kg (3.2%)	85 %	4
Grain	Weyermann - Carapils	0.1 kg (1.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	27 g	60 min	12 %
Boil	Chinook	20 g	60 min	11.6 %
Boil	Chinook	30 g	20 min	11.6 %
Boil	Amarillo	20 g	20 min	10 %
Boil	Amarillo	25 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	22 g	Gozdawa