

tiktak

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 2 kg (33.3%) | 80 % | 5 |
| Grain | Weyermann - Pale Ale Malt | 2 kg (33.3%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (16.7%) | 85 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | mackimac | 50 g | 20 min | 10.5 % |
| Whirlpool | Sabro | 30 g | 20 min | 15.8 % |
| Whirlpool | Citra | 30 g | 20 min | 12.5 % |
| Whirlpool | Mosaic | 30 g | 20 min | 11.9 % |
| Dry Hop | mackimac | 50 g | 3 day(s) | 10.5 % |
| Dry Hop | mosaic | 50 g | 3 day(s) | 12.3 % |
| Dry Hop | simcoe | 50 g | 3 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----|-----|-----|------|---------------|
| m66 | Ale | Dry | 21 g | mangove jacks |
|-----|-----|-----|------|---------------|