

uest koust

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **99**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|-----------------|-------|-----|
| Grain | Pilzneński | 2.73 kg (52.7%) | 81 % | 4 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1.7 kg (32.8%) | 80 % | 4 |
| Grain | Pszeniczny | 0.75 kg (14.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | lunga | 34 g | 60 min | 9.8 % |
| Aroma (end of boil) | Citra | 50 g | 5 min | 13 % |
| Whirlpool | Mosaic | 50 g | 20 min | 12 % |
| Whirlpool | Simcoe | 50 g | 20 min | 13 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 12 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 13 % |
| Dry Hop | El Dorado | 50 g | 3 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| Wyeast - 1056 American Ale | Ale | Slant | 300 ml | --- |