

xyz

- Gravity **15 BLG**
- ABV ---
- IBU **95**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pale Ale | 5 kg (79.4%) | 80 % | 4 |
| Grain | Monachijski | 1 kg (15.9%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.3 kg (4.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|-----------|------------|
| Boil | Simcoe | 35 g | 60 min | 13.2 % |
| Boil | simcoe | 30 g | 30 min | 13.2 % |
| Boil | simcoe | 35 g | 15 min | 13.2 % |
| Boil | Cascade | 30 g | 1 min | 6.8 % |
| Dry Hop | Cascade | 70 g | 10 day(s) | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |