

Zadnji 2023 3

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU ---
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

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

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.5 kg (75.8%)	80.5 %	6
Grain	BESTMALZ - Best Pilsen	0.3 kg (9.1%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	0.3 kg (9.1%)	82 %	4
Grain	Wheat, Flaked	0.2 kg (6.1%)	77 %	4