Ranger IPA

- Gravity **14.5 BLG**
- ABV **---**
- IBU **70**
- SRM **8.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg *(90.9%)*	81 %	4
Grain	Pszeniczny	0.5 kg *(7.6%)*	85 %	4
Grain	Caraaroma	0.1 kg *(1.5%)*	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	12.8 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Cascade	30 g	10 min	6 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.