

session

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (61.5%)	80 %	4
Grain	Słód owsiany Fawcett	0.5 kg (15.4%)	61 %	5
Grain	Weyermann - Carapils	0.15 kg (4.6%)	78 %	4
Grain	Płatki pszeniczne	0.6 kg (18.5%)	60 %	3

Yeasts

Name	Type	Form	Amount	Laboratory
WB-34/70	Lager	Dry	12 g	Fermentis