

## 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®<br>2,5-4,5 EBC<br>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                | Iunga     | 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<br>American Ale | Ale  | Slant | 300 ml | ---        |