

- Gravity **14.5 BLG**
- ABV ---
- IBU **49**
- SRM **5.8**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (95.2%) | 79 % | 6 |
| Grain | Pszeniczny | 0.3 kg (4.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Citra | 25 g | 30 min | 13.5 % |
| Boil | Mosaic | 20 g | 15 min | 12 % |
| Boil | Citra | 25 g | 15 min | 13.5 % |
| Boil | Mosaic | 15 g | 0 min | 12 % |
| Boil | Cascade | 25 g | 0 min | 7.7 % |
| Dry Hop | Mosaic | 15 g | 4 day(s) | 12 % |
| Dry Hop | Cascade | 25 g | 4 day(s) | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |