

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **4.4**
- 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 **5 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.2 kg (75.4%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1.2 kg (17.4%) | 85 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (7.2%)  | 78 %  | 4   |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Strata   | 20 g   | 60 min   | 13.6 %     |
| Boil    | Mackinac | 30 g   | 30 min   | 10.5 %     |
| Boil    | Strata   | 30 g   | 0 min    | 13.6 %     |
| Dry Hop | Strata   | 30 g   | 7 day(s) | 13.6 %     |
| Dry Hop | Mackinac | 30 g   | 7 day(s) | 10.5 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-o5 | Ale  | Dry  | 11.5 g | fermentis  |