

#34

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **50**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **40 C**, Time **0 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (58.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (19.6%) | 79 % | 16 |
| Grain | Strzegom Pale Ale | 0.6 kg (11.8%) | 79 % | 6 |
| Grain | Pszeniczny | 0.5 kg (9.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Marynka | 45 g | 60 min | 10 % |
| Boil | Sybilla | 15 g | 30 min | 3.5 % |
| Dry Hop | Citra | 45 g | 7 day(s) | 12 % |
| Dry Hop | Mosaic | 35 g | 7 day(s) | 10 % |
| Dry Hop | Pacifica (NZ) | 35 g | 7 day(s) | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 300 ml | Safale |