

## #6 Flashforward

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- Gravity **13.3 BLG**
- ABV ---
- IBU **120**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (40%)	79 %	6
Grain	Pilznieński	3 kg (60%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	12.7 %
Boil	Mosaic	25 g	60 min	12 %
Aroma (end of boil)	Mosaic	20 g	30 min	12 %
Aroma (end of boil)	Mosaic	20 g	15 min	12 %
Aroma (end of boil)	Mosaic	20 g	0 min	12 %
Dry Hop	Mosaic	15 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	25 g	Fermentis