

Albedo IPA v.02

- Gravity **15.4 BLG**
- ABV ---
- IBU **92**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **75 C**, Time **20 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **75C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	1.5 kg (42.9%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (57.1%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	10.6 %
Boil	Magnat	15 g	60 min	14 %
Boil	Citra	10 g	15 min	13 %
Boil	Mosaic	10 g	15 min	11 %
Boil	Equinox	10 g	15 min	13.9 %
Dry Hop	Citra	10 g	7 day(s)	13 %
Dry Hop	Mosaic	10 g	7 day(s)	11 %
Dry Hop	Equinox	10 g	7 day(s)	13.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	safale