

Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (71.4%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.1%) | 79 % | 10 |
| Grain | Żytni | 0.5 kg (7.1%) | 85 % | 8 |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 60 % | 3 |
| Grain | Płatki żytnie | 0.5 kg (7.1%) | 7.8 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | 2/20 | 30 g | 40 min | 11.2 % |
| Whirlpool | Cascade PL | 35 g | 0 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11 g | Xxx |