

Aleja Tornad

- Gravity **15.9 BLG**
- ABV ---
- IBU **70**
- SRM **10.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (81.3%)	80 %	7
Grain	Weyermann pszeniczny jasny	1 kg (16.3%)	80 %	15
Grain	Caramel/Crystal Malt - 20L	0.15 kg (2.4%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka USA	30 g	60 min	18 %
Boil	Lemon drop USA	50 g	20 min	4.6 %
Boil	Eureka USA	20 g	1 min	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	15 g	---