

# Conrada first

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **8.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Pszeniczny          | 0.75 kg (14.3%) | 85 %  | 4   |
| Grain | Strzegom Wiedeński  | 1 kg (19%)      | 79 %  | 10  |
| Grain | Viking cookies malt | 1 kg (19%)      | 70 %  | 70  |
| Grain | Płatki owsiane      | 0.5 kg (9.5%)   | 60 %  | 3   |
| Grain | Strzegom Pilzneński | 2 kg (38.1%)    | 80 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Magnat  | 15 g   | 50 min   | 13.6 %     |
| Boil                | Lunga   | 10 g   | 50 min   | 9.4 %      |
| Aroma (end of boil) | Mosaic  | 10 g   | 20 min   | 10 %       |
| Aroma (end of boil) | Cascade | 10 g   | 20 min   | 6 %        |
| Aroma (end of boil) | Cascade | 10 g   | 0 min    | 6 %        |
| Whirlpool           | Cascade | 10 g   | 15 min   | 6 %        |
| Whirlpool           | Mosaic  | 10 g   | 15 min   | 10 %       |
| Dry Hop             | Cascade | 8 g    | 5 day(s) | 6 %        |
| Dry Hop             | Mosaic  | 30 g   | 5 day(s) | 10 %       |

## Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 11.5 g        | Fermentis         |