

Cos na imprezę

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **50**
- SRM **7.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **72 liter(s)**
- Trub loss **0.9 %**
- Size with trub loss **73.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **90 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **68 liter(s)**
- Total mash volume **85 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **68 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **79C**
- Sparge using **39 liter(s)** of **76C** water or to achieve **90 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 14 kg (82.4%) | 81 % | 6 |
| Grain | Słód wiedeński Weyermann 6-9 EBC | 1 kg (5.9%) | 79 % | 7 |
| Grain | Weyermann pszeniczny jasny | 1 kg (5.9%) | 80 % | 5 |
| Grain | Crystal Thomas Fawcett | 1 kg (5.9%) | 74 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Citra | 150 g | 10 min | 12 % |
| Boil | Amarillo | 60 g | 55 min | 9.5 % |
| Boil | Cascade | 60 g | 70 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 46 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|---------|---------|--------|
| Fining | Mech irlandzki | 16.36 g | Boil | 55 min |