

## Exlabs

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **77C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (75.2%)	80 %	6
Grain	Pszeniczny	1 kg (15%)	85 %	4
Grain	Płatki pszeniczne	0.25 kg (3.8%)	60 %	3
Grain	Płatki owsiane	0.4 kg (6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	30 min	10 %
Aroma (end of boil)	Mosaic	15 g	10 min	10 %
Aroma (end of boil)	Simcoe	15 g	10 min	13.2 %
Aroma (end of boil)	Mosaic	15 g	5 min	10 %
Aroma (end of boil)	Simcoe	15 g	5 min	13.2 %
Aroma (end of boil)	Mosaic	15 g	1 min	10 %
Aroma (end of boil)	Simcoe	15 g	1 min	13.2 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %
Dry Hop	Simcoe	55 g	5 day(s)	13.2 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

### Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Dry	10 g	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Mech	10 g	Boil	15 min