

IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **21**
- SRM **18.8**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 1.5 kg (41.7%) | 79 % | 22 |
| Grain | Pszeniczny | 1.5 kg (41.7%) | 85 % | 4 |
| Grain | Karmelowy Czerwony | 0.4 kg (11.1%) | 75 % | 59 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (5.6%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | trident | 10 g | 30 min | 14 % |
| Boil | triumph | 10 g | 5 min | 6 % |
| Dry Hop | triumph | 10 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale | Dry | 5 g | Gozdawa |