

## test kost

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Płatki owsiane	1 kg (16.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	60 g	25 min	11.3 %
Aroma (end of boil)	Cascade	30 g	2 min	6 %
Whirlpool	Amarillo	30 g	10 min	7.7 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Citra	80 g	3 day(s)	12 %