

## Short @ Shoddy

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **8.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.8 kg (99.1%)	82 %	4
Grain	Strzegom Czekoladowy ciemny	0.05 kg (0.9%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	30 g	60 min	10 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Cascade PL	25 g	10 min	5.2 %
Aroma (end of boil)	Cascade PL	25 g	0 min	5.2 %
Dry Hop	Equinox	50 g	7 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips	5 g	Boil	70 min
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