

Summer

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **2.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1200 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1260 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1518 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **675 liter(s)**
- Total mash volume **900 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **675 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **1068 liter(s)** of **76C** water or to achieve **1518 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 175 kg (77.8%) | --- % | --- |
| Grain | Pszeniczny | 25 kg (11.1%) | 85 % | 4 |
| Grain | Carahell | 25 kg (11.1%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Magnum | 500 g | 60 min | 10 % |
| Aroma (end of boil) | Citra | 250 g | 20 min | 12 % |
| Aroma (end of boil) | Ekuanot | 250 g | 20 min | 14 % |
| Aroma (end of boil) | Citra | 250 g | 10 min | 12 % |
| Aroma (end of boil) | Ekuanot | 250 g | 10 min | 14 % |
| Aroma (end of boil) | Mosaic | 250 g | 20 min | 10 % |
| Aroma (end of boil) | Mosaic | 250 g | 10 min | 10 % |
| Dry Hop | Nelson Sauvín | 2000 g | 3 day(s) | 11 % |