

## uest koust

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **99**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.3 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.73 kg (52.7%)	81 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.7 kg (32.8%)	80 %	4
Grain	Pszeniczny	0.75 kg (14.5%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	34 g	60 min	9.8 %
Aroma (end of boil)	Citra	50 g	5 min	13 %
Whirlpool	Mosaic	50 g	20 min	12 %
Whirlpool	Simcoe	50 g	20 min	13 %
Dry Hop	Mosaic	50 g	3 day(s)	12 %
Dry Hop	Citra	50 g	3 day(s)	13 %
Dry Hop	El Dorado	50 g	3 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Slant	300 ml	---