

## Modern drinking 4/23

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **10**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **15.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **1 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **81.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name           | Amount        | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilzneński     | 5 kg (90.9%)  | 81 %  | 4   |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 60 %  | 3   |

### Hops

| Use for    | Name   | Amount | Time      | Alpha acid |
|------------|--------|--------|-----------|------------|
| Mash       | Mosaic | 30 g   | 60 min    | 11 %       |
| First Wort | Mosaic | 7 g    | 30 min    | 11 %       |
| Whirlpool  | Citra  | 7 g    | 30 min    | 12 %       |
| Dry Hop    | Citra  | 10 g   | 15 day(s) | 12 %       |
| Dry Hop    | Citra  | 10 g   | 10 day(s) | 12 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 50 ml  | Fermentis  |