

## 0606

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **60**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **41.4 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **31 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **36.4 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.2 kg (59.9%)	80 %	5
Grain	Strzegom Pszeniczny	1.3 kg (12.6%)	81 %	6
Grain	Strzegom Monachijski typ I	2.85 kg (27.5%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	38 g	60 min	13.5 %
Boil	Equinox	30 g	60 min	13.1 %
Boil	Equinox	37 g	10 min	13.1 %
Boil	Cascade	30 g	15 min	6 %
Aroma (end of boil)	Cascade	37 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min