prima3 DP

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **48**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1811.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1290 liter(s)**
- Total mash volume **1720 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **1290 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **951.3 liter(s)** of **76C** water or to achieve **1811.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	190 kg *(44.2%)*	80 %	5
Grain	Weyermann - Bohemian Pilsner Malt	125 kg *(29.1%)*	81 %	4
Grain	Monachijski	45 kg *(10.5%)*	80 %	16
Grain	Płatki owsiane	45 kg *(10.5%)*	85 %	3
Grain	Pszeniczny	25 kg *(5.8%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	160 g	60 min	13 %
Boil	Columbus/Tomahawk/Zeus	160 g	60 min	15.5 %
Boil	Simcoe	160 g	60 min	13.2 %
Boil	Chinook	160 g	50 min	13 %
Boil	Columbus/Tomahawk/Zeus	160 g	50 min	15.5 %
Boil	Simcoe	160 g	50 min	13.2 %
Boil	Chinook	200 g	30 min	13 %
Boil	Columbus/Tomahawk/Zeus	200 g	30 min	15.5 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Boil	Simcoe	200 g	30 min	13.2 %
Boil	Simcoe	400 g	15 min	13.2 %
Whirlpool	Citra	500 g	20 min	12 %
Boil	Chinook	400 g	15 min	13 %
Whirlpool	Amarillo	1300 g	20 min	9.5 %
Whirlpool	Simcoe	700 g	20 min	13.2 %
Whirlpool	Chinook	600 g	20 min	13 %
Dry Hop	Citra	800 g	5 day(s)	12 %
Dry Hop	Simcoe	800 g	5 day(s)	13.2 %
Dry Hop	Mosaic	500 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	1000 g	---