Testowa warka 100 litrów na potrzeby obliczeń

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **49**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **6 %**
- Size with trub loss **79.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **94.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **75 liter(s)**
- Total mash volume **100 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **75 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **44.7 liter(s)** of **76C** water or to achieve **94.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	10 kg *(40%)*	85 %	7
Grain	Weyermann - Pilsner Malt	10 kg *(40%)*	81 %	5
Grain	Weyermann - Pale Wheat Malt	5 kg *(20%)*	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	150 g	60 min	13.5 %
Aroma (end of boil)	Amarillo	100 g	0 min	9.5 %
Dry Hop	Amarillo	200 g	7 day(s)	9.5 %

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