

#78 Single hop superdelic

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **45**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (87%)	79 %	6
Grain	Pszeniczny	0.5 kg (8.7%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Superdelic	30 g	60 min	9.9 %
Boil	Superdelic	20 g	15 min	9.9 %
Aroma (end of boil)	Superdelic	50 g	2 min	9.9 %
Dry Hop	Superdelic	100 g	3 day(s)	9.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Water Agent	sól epon	2 g	Boil	60 min
Fining	whirfloc	1 g	Boil	10 min