

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **50**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg (62.1%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (8.6%)	79 %	22
Grain	Strzegom Monachijski typ I	0.5 kg (8.6%)	79 %	16
Grain	Weyermann pszeniczny jasny	0.5 kg (8.6%)	80 %	4
Grain	Płatki owsiane	0.5 kg (8.6%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (3.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.5 %
Boil	Mosaic	15 g	40 min	11 %
Boil	Mosaic	15 g	15 min	11 %
Boil	Simcoe	15 g	10 min	13.5 %
Aroma (end of boil)	Nelson Sauvín	30 g	2 min	11.1 %
Whirlpool	Mount Hood	30 g	0 min	4.7 %

Dry Hop	Huell Melon	30 g	4 day(s)	6.8 %
Dry Hop	Mount Hood	30 g	4 day(s)	4.7 %
Dry Hop	WAI-ITI	30 g	4 day(s)	1.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Dry	11.5 g	---