

## #176 Dziewczynka nazywa się Amora Preta

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19.1 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **23.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

### Fermentables

| Type  | Name                                | Amount      | Yield | EBC |
|-------|-------------------------------------|-------------|-------|-----|
| Grain | Pale Ale Clear Choice 4-7 EBC Crisp | 5 kg (100%) | 80 %  | 5.5 |

### Hops

| Use for             | Name                | Amount | Time     | Alpha acid |
|---------------------|---------------------|--------|----------|------------|
| Boil                | Amora Preta PL 2021 | 25 g   | 60 min   | 7.3 %      |
| Aroma (end of boil) | Amora Preta PL 2021 | 30 g   | 10 min   | 7.3 %      |
| Dry Hop             | Amora Preta PL 2021 | 50 g   | 7 day(s) | 7.3 %      |

### Yeasts

| Name                                      | Type | Form  | Amount | Laboratory |
|---|------|-------|--------|------------|
| WLP644 - Saccharomyces Bruxellensis Trois | Ale  | Slant | 50 ml  | White Labs |

### Extras

| Type   | Name                               | Amount | Use for | Time   |
|--------|------------------------------------|--------|---------|--------|
| Flavor | Suszona skórka słodkiej pomarańczy | 20 g   | Boil    | 10 min |