

## dwc

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **117**
- SRM **5.1**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.7 liter(s)**

### Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **75C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (85.5%)	82 %	4
Grain	Płatki pszeniczne	0.2 kg (3.4%)	85 %	3
Grain	Weyermann - Carapils	0.4 kg (6.8%)	78 %	4
Sugar	Sugar, Clear	0.25 kg (4.3%)	99 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	10.9 %
Whirlpool	Strata	30 g	30 min	15.5 %
Whirlpool	Mosaic	30 g	30 min	10 %
Whirlpool	El Dorado	30 g	30 min	15 %
Whirlpool	Citra	30 g	30 min	12 %
Dry Hop	Strata	70 g	3 day(s)	15.5 %
Dry Hop	Mosaic	70 g	3 day(s)	10 %
Dry Hop	El Dorado	70 g	3 day(s)	15 %
Dry Hop	Citra	70 g	3 day(s)	12 %
Dry Hop	Strata	70 g	3 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	400 ml	---