

Dzik lekki

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **6.4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **61.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.7 liter(s)**
- Total mash volume **51.6 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **74 C**, Time **15 min**

Mash step by step

- Heat up **38.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **35.8 liter(s)** of **76C** water or to achieve **61.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 11 kg (83%) | 80 % | 7 |
| Grain | Żytni | 1.1 kg (8.3%) | 85 % | 8 |
| Grain | Biscuit Malt | 0.4 kg (3%) | 79 % | 45 |
| Grain | Caramel/Crystal Malt - 30L | 0.4 kg (3%) | 75 % | 59 |
| Sugar | Cukier | 0.35 kg (2.6%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Marynka | 45 g | 60 min | 8.1 % |
| Boil | Izabella | 18 g | 60 min | 5.1 % |
| Boil | Sybilla | 18 g | 60 min | 4.6 % |
| Boil | Izabella | 25 g | 35 min | 5.1 % |
| Boil | Sybilla | 35 g | 35 min | 4.6 % |
| Boil | Izabella | 33 g | 7 min | 5.1 % |
| Boil | Sybilla | 35 g | 7 min | 4.6 % |
| Dry Hop | Sybilla | 35 g | 4 day(s) | 4.6 % |
| Dry Hop | Izabella | 80 g | 4 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Slant | 500 ml | White Labs |
| Gęstwa z Bittera | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|---|-------------------------|--------|---------|--------|
| Water Agent | Gips | 7 g | Mash | --- |
| Water Agent | Kwas mlekowy | 3 g | Mash | --- |
| Spice | Suszona trawa cytrynowa | 20 g | Boil | 60 min |
| 6 g gotowane 60 min 6 g gotowane 7 min | | | | |