

# Łestkołstajpa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **94**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (40.5%)	79 %	6
Grain	Strzegom Pilzneński	1.5 kg (40.5%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (13.5%)	78 %	4
Sugar	Brown Sugar, Light	0.2 kg (5.4%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	10 g	10 min	13 %
Boil	Equinox	10 g	10 min	13.1 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis