

letnie puwi

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **143**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 2.8 kg (87.5%) | 80.5 % | 4 |
| Grain | Pszeniczny | 0.4 kg (12.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Chinook | 32.5 g | 60 min | 10.6 % |
| Whirlpool | Strata | 40 g | 30 min | 15.5 % |
| Whirlpool | Galaxy | 40 g | 30 min | 17.4 % |
| Dry Hop | Strata | 60 g | 3 day(s) | 15.5 % |
| Dry Hop | Galaxy | 60 g | 3 day(s) | 17.4 % |
| Whirlpool | Chinook | 15 g | 30 min | 10.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 1.95 g | --- |