

owocowy skurwol

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **14.5 liter(s)**

Steps

- Temp **71 C**, Time **60 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **71C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pilzneński | 1.89 kg (57.7%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.62 kg (19.2%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.36 kg (11.5%) | 85 % | 3 |
| Grain | Barley, Flaked | 0.36 kg (11.5%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|----------|----------|------------|
| Boil | El Dorado | 6 g | 60 min | 15 % |
| Whirlpool | Mosaic | 124.99 g | 0 min | 10 % |
| Whirlpool | El Dorado | 124.99 g | 0 min | 15 % |
| Dry Hop | El Dorado | 124.99 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 16.5 g | --- |