

Świeżak

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **55**
- SRM **11.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 6.1 kg (89.1%) | 79 % | 6 |
| Grain | Pszeniczny | 0.5 kg (7.3%) | 85 % | 4 |
| Grain | Caraaroma | 0.25 kg (3.6%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 45 min | 13.5 % |
| Boil | Mosaic | 30 g | 20 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 1 min | 12 % |
| Aroma (end of boil) | Mosaic | 20 g | 1 min | 10 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 20 g | 1 min | 13 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.4 g | Fermentis |