

Sztukmistrz z Lublina

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **60 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **50 min** at **60C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (69.4%)	80 %	5
Grain	Weyermann - Carapils	0.4 kg (8.2%)	78 %	4
Grain	Carared	0.4 kg (8.2%)	75 %	39
Grain	Viking Melanoidynowy	0.4 kg (8.2%)	75 %	60
Grain	Płatki owsiane	0.3 kg (6.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	15 g	50 min	7.1 %
Boil	Sybilla	20 g	20 min	5.7 %
Aroma (end of boil)	Oktawia	20 g	3 min	7.1 %
Whirlpool	Oktawia	30 g	0 min	7.1 %
Whirlpool	Izabella	20 g	0 min	5.1 %
Dry Hop	Sybilla	50 g	4 day(s)	5.7 %
Dry Hop	Izabella	50 g	4 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Witamina C	1.5 g	Secondary	5 day(s)