

## Warka nr 8

- Gravity **17.1 BLG**
- ABV ---
- IBU **62**
- SRM **6.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

- Temp **72 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **22.2 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **75 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (67.6%)	85 %	7
Grain	Pszeniczny	2 kg (27%)	85 %	4
Grain	Płatki owsiane	0.4 kg (5.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	0 min	6 %
Boil	Mosaic	25 g	20 min	10 %
Boil	Centennial	25 g	20 min	10.5 %
Boil	Mosaic	25 g	40 min	10 %
Boil	Centennial	25 g	40 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	15 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Spice	skórka pomarańczy	50 g	Boil	30 min
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