

& Windsor ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **24**
- SRM **2.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (83.3%)	80.5 %	2
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconers Flight	100 g	7 min	11.3 %
Dry Hop	Falconers Flight	100 g	3 day(s)	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	15 g	Danstar