

## Silesian Country

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **35 C**, Time **15 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **37.1C**
- Add grains
- Keep mash **15 min** at **35C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wayerman zakwaszający	0.1 kg (1.8%)	20 %	7
Grain	Castle Pale Ale	4 kg (71.4%)	80 %	8
Grain	Strzegom Monachijski typ I	0.7 kg (12.5%)	79 %	16
Grain	Weyermann - Carapils	0.2 kg (3.6%)	78 %	4
Grain	Płatki jęczmienne	0.4 kg (7.1%)	60 %	4
Grain	Płatki pszeniczne	0.2 kg (3.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	50 min	8 %
Boil	Sabro Cryo Hops	15 g	15 min	20 %
Aroma (end of boil)	Cascade	10 g	5 min	7.8 %
Dry Hop	Sabro Cryo Hops	30 g	4 day(s)	20 %
Dry Hop	Motueka Cryo Hops	40 g	4 day(s)	16 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11 g	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	Pieprz czerwony	5 g	Boil	10 min