

dziaderskie piwsko

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **60**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.6 kg (88.5%)	80 %	4
Grain	Weyermann - Carapils	0.3 kg (5.8%)	78 %	4
Grain	Pszeniczny	0.3 kg (5.8%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	10.9 %
Aroma (end of boil)	Izabella	25 g	5 min	6.5 %
Aroma (end of boil)	Oktawia	25 g	5 min	7.5 %
Aroma (end of boil)	Zula	25 g	5 min	9.5 %
Whirlpool	Izabella	25 g	30 min	6.5 %
Whirlpool	Oktawia	25 g	30 min	7.5 %
Whirlpool	Zula	25 g	30 min	9.5 %
Dry Hop	Zula	50 g	3 day(s)	9.5 %
Dry Hop	Oktawia	50 g	3 day(s)	7.5 %
Dry Hop	Izabella	50 g	3 day(s)	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	23 g	---