

## & 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    |