

what a shot with alebrowar gdynia

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **139**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilznieński | 10 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 120 g | 60 min | 15.5 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 60 g | 20 min | 15.5 % |
| Dry Hop | Idaho 7 | 120 g | 5 day(s) | 12.7 % |
| Dry Hop | Sabro | 120 g | 5 day(s) | 15 % |
| Dry Hop | Galaxy | 60 g | 5 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------|
| Gozdawa - US West Coast | Ale | Slant | 200 ml | Gozdawa |