WARZYMY U WOŹNIAKA

- Gravity **13.6 BLG**
- ABV **---**
- IBU **69**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg *(91.7%)*	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg *(8.3%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	20 g	60 min	17.2 %
Boil	Enigma (AUS)	15 g	30 min	17.2 %
Boil	Galaxy	15 g	15 min	13 %
Boil	Summer	15 g	5 min	6.4 %
Whirlpool	Galaxy	20 g	0 min	15 %
Whirlpool	Summer	20 g	0 min	6.4 %
Dry Hop	Galaxy	15 g	5 day(s)	15 %
Dry Hop	Enigma (AUS)	15 g	5 day(s)	17.2 %
Dry Hop	Summer	15 g	5 day(s)	6.4 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safale US-05	Ale	Dry	11.5 g	Fermentis