Lato 2

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **10**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(60%)*	81 %	4
Grain	Pszeniczny	0.5 kg *(10%)*	85 %	4
Grain	Żytni	0.5 kg *(10%)*	85 %	8
Grain	płatki jęczmienne	0.5 kg *(10%)*	60 %	4
Grain	Płatki orkiszowe	0.5 kg *(10%)*	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	15 g	15 min	12.9 %
Whirlpool	Cascade	25 g	0 min	7 %
Dry Hop	Waimea	50 g	2 day(s)	14.3 %
Dry Hop	Simcoe	35 g	2 day(s)	12.9 %
Dry Hop	Idaho 7	50 g	2 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

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