

Zješana dipa

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **51**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (64.3%)	79 %	6
Grain	Pilzneński	2 kg (28.6%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	5 g	60 min	12 %
First Wort	Simcoe	5 g	60 min	13.2 %
Whirlpool	Centennial	30 g	20 min	10.5 %
Whirlpool	Simcoe	60 g	20 min	13.2 %
Whirlpool	Amarillo	30 g	20 min	9.5 %
Dry Hop	Simcoe	30 g	2 day(s)	13.2 %
Dry Hop	Citra	60 g	2 day(s)	12 %
Dry Hop	Centennial	60 g	2 day(s)	10.5 %
Dry Hop	Nelson Sauvin	50 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale	Ale	Slant	200 ml	Wyeast Labs
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