#26Po dyżurze

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **4.1**
- 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 **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.7 kg *(72.3%)*	80 %	5
Grain	Weyermann - Carapils	0.5 kg *(7.7%)*	78 %	4
Grain	Pszeniczny	0.5 kg *(7.7%)*	85 %	4
Grain	Płatki owsiane	0.8 kg *(12.3%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	20 g	60 min	11.3 %
Boil	Rakau (NZ)	20 g	30 min	9.6 %
Boil	Rakau (NZ)	40 g	10 min	9.6 %
Whirlpool	Rakau (NZ)	50 g	0 min	9.6 %
Dry Hop	Rakau (NZ)	60 g	3 day(s)	9.6 %
Dry Hop	Nelson Sauvin	40 g	3 day(s)	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

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

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	300 g	Mash	0 min
Water Agent	gips piwowarski	5 g	Mash	75 min