szycha

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **46**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann® Pale Ale	5 kg *(83.3%)*	79 %	6
Grain	Weyermann® CARAPILS®	1 kg *(16.7%)*	75 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PŁ-101	50 g	60 min	6 %
Whirlpool	PŁ-101	200 g	10 min	6 %
Dry Hop	PŁ-101	170 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafAle US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	4 g	Boil	10 min

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

Water Agent	Gips	5 g	Mash	---
Water Agent	Epsom	7 g	Mash	---
Water Agent	Chlorek wapnia	0.5 g	Mash	---
Water Agent	Chlorek magnezu	1 g	Mash	---
Fining	Żelatyna	10 g	Secondary	2 day(s)

Notes

- Ca-104.1/Mg-27.1/Na-17/Cl-45.7/SO4-161.9/HCO3-nie wiem/

  Fermentacja:
  17°C - 1 dzień
  17 22°C – 5 dni
  22°C - 2 dni

  Chmielenie na zimno:
  15°C - 3 dni
  °C najniższa jak się da- leżakowanie- ok. 10 dni
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