

#172 Dziewczynka nie ma imienia (edycja 2023)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19.7 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|-------------|-------|-----|
| Grain | Pale Ale Clear Choice Extra 2-5 EBC Crisp | 5 kg (100%) | 80 % | 3.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Galaxy AUS 2021 | 50 g | 10 min | 17.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|--------|------------|
| WLP644 - Saccharomyces Bruxellensis Trois | Ale | Liquid | 50 ml | White Labs |