

# ABW Ale Blady Wschód

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **80 C**, Time **3 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **3 min** at **80C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (51.4%)	80 %	6
Grain	Strzegom Monachijski typ I	1 kg (13.9%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (13.9%)	79 %	10
Grain	Płatki owsiane	0.5 kg (6.9%)	60 %	3
Grain	Biscuit Malt	0.25 kg (3.5%)	79 %	45
Grain	Strzegom Karmel 30	0.25 kg (3.5%)	75 %	50
Grain	Chit Malt	0.5 kg (6.9%)	50 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	12.5 %
Boil	Citra	15 g	60 min	13.7 %
Aroma (end of boil)	Wai-iti	20 g	10 min	2.5 %
Aroma (end of boil)	Cascade	10 g	10 min	7.8 %
Aroma (end of boil)	Equinox	10 g	10 min	12.5 %
Aroma (end of boil)	Citra	10 g	10 min	13.7 %

Dry Hop	Citra	20 g	4 day(s)	13.7 %
Dry Hop	Cascade	30 g	4 day(s)	7.8 %
Dry Hop	Equinox	20 g	4 day(s)	12.5 %
Dry Hop	Wai-iti	20 g	4 day(s)	2.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
gestwa	Ale	Slant	260 ml	bladego

### Extras

Type	Name	Amount	Use for	Time
Fining	tabletki wirfloc	1.65 g	Boil	15 min
Water Agent	gips	4 g	Mash	60 min
Water Agent	siarczan magnesu	2.8 g	Mash	60 min