

bezalko

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **15**
- SRM **2.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **940 liter(s)**
- Trub loss **5 %**
- Size with trub loss **987 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1085.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **330 liter(s)**
- Total mash volume **440 liter(s)**

Steps

- Temp **70 C**, Time **45 min**

Mash step by step

- Heat up **330 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **45 min** at **70C**
- Sparge using **865.7 liter(s)** of **76C** water or to achieve **1085.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 71.5 kg (65%) | 80 % | 4 |
| Grain | Pszeniczny | 16.5 kg (15%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 11 kg (10%) | 60 % | 3 |
| Grain | Płatki owsiane | 11 kg (10%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Zula | 500 g | 15 min | 8.3 % |
| Whirlpool | Izabella | 500 g | 30 min | 5.1 % |
| Whirlpool | Amarillo | 500 g | 30 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| LA-01 | Ale | Dry | 500 g | --- |