

# Brutny dziad

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **1.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (71.4%)	90 %	---
Grain	Płatki owsiane	0.6 kg (10.7%)	85 %	3
Grain	Rice, Flaked	1 kg (17.9%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	20 g	60 min	7.5 %
Aroma (end of boil)	Galaxy	20 g	10 min	15 %
Dry Hop	Nelson Sauvín	10 g	7 day(s)	11 %
Dry Hop	Simcoe	10 g	7 day(s)	13.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Enzym alfaamylaza	1 g	Mash	60 min