

# BULI po prostu IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **72**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.8 kg (100%) | 85 %  | 7   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Falconer's Flight | 30 g   | 55 min | 10.5 %     |
| Boil    | Falconer's Flight | 30 g   | 5 min  | 10.5 %     |
| Boil    | Falconer's Flight | 30 g   | 0 min  | 10.5 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 17 g   | ---        |