

dziaderskie piwsko

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **60**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4.6 kg (88.5%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (5.8%) | 78 % | 4 |
| Grain | Pszeniczny | 0.3 kg (5.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | lunga | 15 g | 60 min | 10.9 % |
| Aroma (end of boil) | Izabella | 25 g | 5 min | 6.5 % |
| Aroma (end of boil) | Oktawia | 25 g | 5 min | 7.5 % |
| Aroma (end of boil) | Zula | 25 g | 5 min | 9.5 % |
| Whirlpool | Izabella | 25 g | 30 min | 6.5 % |
| Whirlpool | Oktawia | 25 g | 30 min | 7.5 % |
| Whirlpool | Zula | 25 g | 30 min | 9.5 % |
| Dry Hop | Zula | 50 g | 3 day(s) | 9.5 % |
| Dry Hop | Oktawia | 50 g | 3 day(s) | 7.5 % |
| Dry Hop | Izabella | 50 g | 3 day(s) | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 23 g | --- |