

# dzikus

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **73**
- SRM **12.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (86.2%)	80 %	5
Grain	Strzegom Karmel 300	0.2 kg (6.9%)	70 %	299
Grain	Strzegom Monachijski typ I	0.2 kg (6.9%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	dziki chmiel	50 g	45 min	7.7 %