

# Grześ

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (61.1%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (27.8%)	79 %	22
Grain	Płatki owsiane	0.4 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	14.5 %
Boil	Chinook	5 g	10 min	13 %
Boil	Centennial	5 g	10 min	8.5 %
Dry Hop	Chinook	25 g	3 day(s)	13 %
Dry Hop	Centennial	25 g	3 day(s)	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech	5 g	Boil	10 min
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