

Jakieś piwo

- Gravity **12.6 BLG**
- ABV ---
- IBU **20**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński | 5 kg (71.4%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (28.6%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Sybilla | 20 g | 60 min | 3.5 % |
| Boil | Sybilla | 10 g | 50 min | 3.5 % |
| Boil | Sybilla | 10 g | 40 min | 3.5 % |
| Boil | Sybilla | 10 g | 30 min | 3.5 % |
| Boil | Sybilla | 10 g | 20 min | 5.1 % |
| Boil | Sybilla | 10 g | 10 min | 3.5 % |
| Whirlpool | Sybilla | 30 g | 20 min | 3.5 % |
| Dry Hop | Izabella | 100 g | 3 day(s) | 5.1 % |

Yeasts

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