

# Jakieś piwo

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **4.1**
- 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 **68 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- 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 (66.7%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (26.7%)	80 %	5
Sugar	Candi Sugar, Clear	0.5 kg (6.7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	7.1 %
Boil	Oktawia	20 g	50 min	7.1 %
Boil	Oktawia	20 g	10 min	7.1 %
Whirlpool	Oktawia	40 g	20 min	7.1 %
Dry Hop	Cascade PL	100 g	3 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis