

# LEŚNY DZIAD

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **85**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.5 kg (95.4%)	79 %	6
Grain	Red Crystal	0.16 kg (2.3%)	75 %	110
Grain	Zakwaszający	0.15 kg (2.2%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.5 %
Boil	Simcoe	50 g	15 min	13.2 %
Boil	Equinox	50 g	15 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Liquid	1000 ml	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Młode pędy drzew iglastych	500 g	Boil	15 min
Fining	Dropsy z mchu	2.5 g	Boil	15 min