

nie wiem jeszcze

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **8.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **80C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.8 kg (86.1%)	81 %	6
Grain	Caramel/Crystal Malt - 60L	0.425 kg (7.6%)	74 %	118
Grain	Amber Malt	0.19 kg (3.4%)	75 %	43
Grain	Wheat, Torrified	0.16 kg (2.9%)	79 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	60 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	30 min	5.1 %
Boil	East Kent Goldings	44 g	10 min	5.1 %
Dry Hop	East Kent Goldings	37 g	7 day(s)	5.1 %