

# Ojciec dyrektor

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- Gravity **14.7 BLG**
- ABV ---
- IBU **41**
- SRM **9.7**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **67 C**, Time **10 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **10 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (75%)	80 %	4
Grain	Strzegom pszeniczny	1 kg (12.5%)	--- %	6
Grain	Strzegom Bursztynowy	0.5 kg (6.3%)	--- %	70
Grain	Karmelowy Czerwony	0.5 kg (6.3%)	--- %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	500 ml	Fermentum Mobile