

# Pępkowe

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **66**
- SRM **6.5**
- 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 **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (70.4%)	80 %	5
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.6 kg (8.5%)	80 %	30
Grain	Płatki pszeniczne	0.5 kg (7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7%)	85 %	3
Grain	Biscuit Malt	0.5 kg (7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Whirlpool	Citra	100 g	20 min	12 %
Whirlpool	Cascade	100 g	20 min	6 %
Dry Hop	Mosaic	100 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	safale