

# Piwo świekowe

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **53**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount        | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt         | 5 kg (80.6%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I   | 0.5 kg (8.1%) | 79 %  | 16  |
| Grain | Viking Wheat Malt            | 0.3 kg (4.8%) | 83 %  | 5   |
| Grain | Słów dekstrynowy Viking Malt | 0.3 kg (4.8%) | 80 %  | 13  |
| Grain | Strzegom Karmel 150          | 0.1 kg (1.6%) | 75 %  | 150 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Warrior | 30 g   | 60 min | 15 %       |
| Aroma (end of boil) | Simcoe  | 15 g   | 10 min | 12.6 %     |
| Whirlpool           | Simcoe  | 45 g   | 0 min  | 12.6 %     |
| Whirlpool           | Ekuanot | 30 g   | 0 min  | 14 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type | Name         | Amount | Use for | Time   |
|------|--------------|--------|---------|--------|
| Herb | Pędy świerku | 600 g  | Boil    | 10 min |