

## ściągnięta skórka - rozruch

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **63**
- SRM **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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

### Steps

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

### Mash step by step

- Heat up **24.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                                      | Amount        | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt                 | 3 kg (48.4%)  | 85 %  | 7   |
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 3 kg (48.4%)  | 80 %  | 4   |
| Grain | Weyermann - Carapils                      | 0.2 kg (3.2%) | 78 %  | 4   |

### Hops

| Use for             | Name         | Amount | Time   | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil                | lunga pellet | 35 g   | 60 min | 11 %       |
| Aroma (end of boil) | Liberty      | 20 g   | 15 min | 5 %        |
| Aroma (end of boil) | Chinook      | 20 g   | 5 min  | 11.4 %     |
| Whirlpool           | Sabro        | 30 g   | 20 min | 15.8 %     |