

# Staniki

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **23**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **27.8 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (46.5%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (46.5%)	79 %	16
Grain	Płatki pszeniczne	0.1 kg (2.3%)	85 %	3
Grain	Płatki owsiane	0.2 kg (4.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	5 g	60 min	16.3 %
Boil	Vic Secret	10 g	30 min	16.3 %
Boil	Vic Secret	15 g	5 min	16.3 %
Aroma (end of boil)	Vic Secret	15 g	0 min	16.3 %
Dry Hop	Vic Secret	20 g	7 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	irish moss	5 g	Boil	5 min