

# Światowid

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **43.4 liter(s)**
- Total mash volume **58.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **43.4 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **74C**
- Keep mash **5 min** at **77C**
- Sparge using **37 liter(s)** of **76C** water or to achieve **64.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (64.5%)	80 %	5
Grain	Viking Wheat Malt	3 kg (19.4%)	83 %	5
Grain	Płatki owsiane	1 kg (6.5%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (3.2%)	85 %	3
Grain	Słód owsiany Fawcett	1 kg (6.5%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Whirlpool	Citra	85 g	30 min	12 %
Whirlpool	Mosaic	50 g	30 min	10 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %
Dry Hop	Galaxy	100 g	3 day(s)	15 %
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %
Dry Hop	Enigma (AUS)	100 g	3 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	33 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Siarczan wapniowy	2 g	Boil	60 min
Water Agent	Siarczan wapniowy	10 g	Mash	---