

# szacuneczek

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (80%)	85 %	7
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (10%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Ekuanot	20 g	5 min	14.5 %
Aroma (end of boil)	Galaxy	20 g	5 min	16.2 %
Whirlpool	Galaxy	30 g	20 min	16.2 %
Whirlpool	Cascade	60 g	20 min	6.2 %
Dry Hop	Cascade	30 g	3 day(s)	6.2 %
Dry Hop	Mosaic	30 g	3 day(s)	11.9 %
Dry Hop	Simcoe	30 g	3 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	150 ml	White Labs