

Twaroże Powszednie

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **18.1**
- Style **English 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (81.8%)	80 %	4
Grain	Briess - Caracrysal Wheat Malt	0.5 kg (9.1%)	78 %	108
Grain	Caraaroma	0.5 kg (9.1%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Aroma (end of boil)	Cascade	30 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale