

# WARZYMY U WOŹNIAKA

- Gravity **13.6 BLG**
- ABV ---
- IBU **82**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg (91.7%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (8.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	20 g	60 min	17.2 %
Boil	Enigma (AUS)	20 g	30 min	17.2 %
Aroma (end of boil)	Galaxy	20 g	15 min	13 %
Aroma (end of boil)	Summer	15 g	5 min	6.4 %
Aroma (end of boil)	Galaxy	10 g	5 min	15 %
Whirlpool	Galaxy	20 g	0 min	15 %
Whirlpool	Summer	10 g	0 min	6.4 %
Whirlpool	Enigma (AUS)	10 g	0 min	17.2 %
Dry Hop	Galaxy	50 g	5 day(s)	15 %
Dry Hop	Enigma (AUS)	50 g	5 day(s)	17.2 %
Dry Hop	Summer	25 g	5 day(s)	6.4 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis