

Zsyp

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **43**
- SRM **9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	3 kg (50%)	80 %	4
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Strzegom Pale Ale	0.8 kg (13.3%)	79 %	6
Grain	Caraaroma	0.2 kg (3.3%)	78 %	400
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Sugar	cukier	0.5 kg (8.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sterling	15 g	60 min	7.6 %
Boil	Target	20 g	30 min	9 %
Boil	Target	10 g	15 min	9 %
Boil	Galaxy	15 g	5 min	15 %
Aroma (end of boil)	Target	20 g	15 min	10.5 %
Dry Hop	Zeus	20 g	10 day(s)	15.7 %
Dry Hop	Zeus	30 g	3 day(s)	15.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Turbo yeast	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	enzym	1 g	Primary	7 day(s)
Herb	jaśmin	30 g	Boil	5 min