

## 14 na 14

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.8 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **67.5 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **70 min** at **67.5C**
- Keep mash **10 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale Zero       | 5 kg (71.4%) | 80 %  | 6.5 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.3%) | 79 %  | 18  |
| Grain | pszciczny 3,5-5,6 Viking   | 1 kg (14.3%) | --- % | 5.5 |

### Hops

| Use for             | Name               | Amount | Time     | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil                | Citra              | 35 g   | 60 min   | 12 %       |
| Boil                | Mosaic             | 35 g   | 30 min   | 10.4 %     |
| Aroma (end of boil) | Cascade 6,9 % aa   | 30 g   | 1 min    | 6.9 %      |
| Dry Hop             | El Dorado 13,2% AA | 45 g   | 7 day(s) | 13.2 %     |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 50 ml  | Fermentis  |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                 |     |      |        |
|-------------|-----------------|-----|------|--------|
| Water Agent | gips piwowarski | 3 g | Mash | 80 min |
| Fining      | Whirlfloe T     | 2 g | Boil | 10 min |