

#8_19_RozpALE_w_kotlach

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **64**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.44 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

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

Mash step by step

- Heat up **20 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (86.2%)	80 %	8
Grain	Weyermann - Carapils	0.35 kg (6%)	78 %	4
Grain	Płatki owsiane	0.45 kg (7.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Eureka!	17 g	70 min	18 %
Aroma (end of boil)	Zythos	25 g	2 min	15.7 %
Whirlpool	Eureka!	33 g	20 min	18 %
Whirlpool	Zythos	25 g	20 min	15.7 %
Dry Hop	Zythos	50 g	4 day(s)	15.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis