

Bazyl

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **5.2**
- 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 **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (31.2%)	79 %	6
Grain	Pszeniczny	1 kg (15.6%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (15.6%)	79 %	10
Grain	Bestmalz Carmel Pils	0.5 kg (7.8%)	75 %	5
Grain	Słód owsiany Fawcett	1 kg (15.6%)	61 %	5
Grain	Płatki owsiane	0.5 kg (7.8%)	60 %	3
Adjunct	Skórka cytryny	0.02 kg (0.3%)	--- %	---
Grain	Płatki ryżowe	0.2 kg (3.1%)	17 %	0.7
Grain	Płatki orkiszowe	0.2 kg (3.1%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	10 g	30 min	10.1 %
Aroma (end of boil)	Książęcy	30 g	15 min	10.1 %
Boil	Książęcy	30 g	0 min	10.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	10 g	Lallemand