

Bulldog

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **52**
- SRM **10.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (72.8%)	81 %	6
Grain	Bindewald Vienna	1 kg (14.6%)	78 %	8
Grain	Weyermann - Melanoiden Malt	0.2 kg (2.9%)	81 %	70
Grain	Weyermann - Pale Wheat Malt	0.25 kg (3.6%)	85 %	5
Grain	Platki owsiane	0.167 kg (2.4%)	85 %	3
Grain	Caraaroma	0.25 kg (3.6%)	78 %	380

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	65 min	14.5 %
Boil	Sladek	30 g	30 min	9 %
Aroma (end of boil)	Perle	25 g	10 min	7 %
Dry Hop	Simcoe	35 g	3 day(s)	13.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Bulldog B-1	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min