

czy to piwo?

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **93**
- SRM **9.5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | castlemalting pilsen | 3.8 kg (75.2%) | 80.5 % | 3 |
| Grain | Caramunich® typ I | 0.4 kg (7.9%) | 73 % | 80 |
| Grain | red ale viking malt | 0.4 kg (7.9%) | 75 % | 70 |
| Grain | Żytni | 0.45 kg (8.9%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| Boil | Marynka | 54 g | 60 min | 7.5 % |
| Aroma (end of boil) | bramling cross | 50 g | 2 min | 5.8 % |
| Aroma (end of boil) | Fuggles | 50 g | 2 min | 4.5 % |
| Whirlpool | bramling cross | 50 g | 30 min | 5.8 % |
| Whirlpool | Fuggles | 50 g | 30 min | 4.5 % |
| Boil | zula | 10 g | 60 min | 9.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| London Ale III | Ale | Slant | 200 ml | --- |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 5 g | Mash | 60 min |