

Gorycz

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **70**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (93.2%)	80 %	4
Grain	Pszeniczny	0.2 kg (3.4%)	85 %	4
Grain	Strzegom Karmel 150	0.2 kg (3.4%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	25 g	60 min	13 %
Boil	Chinook	15 g	30 min	13 %
Boil	Centennial	20 g	5 min	10.5 %
Whirlpool	Mosaic	50 g	25 min	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	12 g	---