

# Grzebar

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **89**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.9%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (16.9%)	79 %	10
Grain	Weyermann pszeniczny jasny	1.5 kg (25.4%)	80 %	6
Grain	Cookie viking malt	1 kg (16.9%)	--- %	---
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	70 min	13.5 %
Boil	Summit	30 g	15 min	17 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Boil	Mosaic	20 g	15 min	10 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %
Dry Hop	Summit	20 g	5 day(s)	17 %
Whirlpool	Mosaic	20 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale