

## Jaja sobie robisz?

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **58**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **42.5 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **34 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (70.6%)	85 %	7
Grain	Weyermann pszeniczny jasny	1 kg (11.8%)	80 %	6
Grain	Strzegom Wiedeński	1 kg (11.8%)	79 %	10
Grain	Weyermann - Carapils	0.4 kg (4.7%)	78 %	4
Grain	Zakwaszający	0.1 kg (1.2%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	9.17 g	60 min	13.5 %
Boil	Simcoe	18.33 g	60 min	13.2 %
Boil	Mosaic	5 g	60 min	10 %
Boil	Centennial	9.17 g	60 min	10.5 %
Aroma (end of boil)	Amarillo	14.17 g	30 min	9.5 %
Aroma (end of boil)	Simcoe	9.17 g	30 min	13.2 %
Aroma (end of boil)	Centennial	9.17 g	30 min	10.5 %
Aroma (end of boil)	Mosaic	9.17 g	10 min	10 %

Aroma (end of boil)	Amarillo	9.17 g	10 min	9.5 %
Aroma (end of boil)	Cascade	14.17 g	10 min	6 %
Whirlpool	Citra	22.5 g	15 min	13.5 %
Whirlpool	Cascade	14.17 g	15 min	6 %
Whirlpool	Simcoe	14.17 g	15 min	13.2 %
Whirlpool	Centennial	14.17 g	15 min	10.5 %
Dry Hop	Citra	18.33 g	5 day(s)	13.5 %
Dry Hop	Amarillo	18.33 g	5 day(s)	9.5 %
Dry Hop	Centennial	18.33 g	5 day(s)	10.5 %
Dry Hop	Simcoe	18.33 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	16.67 g	Fermentis