

LEŚNY DZIAD

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **85**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 6.5 kg (95.4%) | 79 % | 6 |
| Grain | Red Crystal | 0.16 kg (2.3%) | 75 % | 110 |
| Grain | Zakwaszający | 0.15 kg (2.2%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 11.5 % |
| Boil | Simcoe | 50 g | 15 min | 13.2 % |
| Boil | Equinox | 50 g | 15 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|---------|------------|
| US-05 | Ale | Liquid | 1000 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Herb | Młode pędy drzew iglastych | 500 g | Boil | 15 min |
| Fining | Dropsy z mchu | 2.5 g | Boil | 15 min |