

## Masz to w Polsce?

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **48**
- SRM **9.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **1.6 liter(s)**
- Total mash volume **1.9 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **1.6 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **24.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Enzymatyczny Viking	0.1 kg (2.7%)	--- %	7
Grain	Red Ale Viking	0.25 kg (6.7%)	--- %	70
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (90.7%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	45 min	11 %
Boil	Mosaic	20 g	10 min	11 %
Boil	Citra	20 g	5 min	12 %
Dry Hop	Citra	30 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Boil	5 min
Spice	Trawa cytrynowa	10 g	Boil	5 min