

## Na bogatości

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **104**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (69%)	81 %	4
Grain	Słód owsiany Fawcett	0.5 kg (8.6%)	61 %	5
Grain	Płatki pszeniczne	0.8 kg (13.8%)	85 %	3
Grain	Weyermann - Carapils	0.5 kg (8.6%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	2 g	60 min	11 %
Whirlpool	Sabro	100 g	30 min	15 %
Whirlpool	Mosaic	60 g	30 min	10 %
Whirlpool	Citra	50 g	30 min	12 %
Dry Hop	Galaxy	100 g	2 day(s)	15 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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WLP644	Ale	Slant	100 ml	White Labs
Hazy Daze blend	Ale	Slant	100 ml	Yeast Bay