

# Nawalona laleczka

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **107**
- SRM **11.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **65 C**, Time **95 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **95 min** at **65C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	1 kg (12.1%)	78 %	18
Grain	Viking Pilsner malt	5 kg (60.6%)	82 %	4
Grain	Cara Gold Castlemalting	1 kg (12.1%)	78 %	120
Grain	Płatki owsiane	1 kg (12.1%)	85 %	3
Sugar	miód	0.25 kg (3%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	35 g	60 min	17 %
Boil	Rakau (NZ)	35 g	60 min	9.5 %
Boil	Ella (AUS)	25 g	30 min	14.6 %
Whirlpool	Waimea	35 g	0 min	17 %
Whirlpool	Rakau (NZ)	30 g	0 min	9.5 %
Whirlpool	Ella (AUS)	45 g	0 min	14.6 %
Dry Hop	Simcoe	100 g	10 day(s)	13.2 %
Dry Hop	Centennial	100 g	10 day(s)	10.5 %
Dry Hop	Citra	100 g	10 day(s)	10 %
Dry Hop	Cascade	100 g	10 day(s)	6 %
Boil	Rakau (NZ)	35 g	30 min	9.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Herb	trawa cytrynowa	50 g	Boil	60 min
Herb	liście kaffiru	10 g	Boil	15 min
Flavor	skórka słodkiej pomarańczy	10 g	Boil	15 min