

# owocowy skurwol

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **14.5 liter(s)**

## Steps

- Temp **71 C**, Time **60 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **71C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.89 kg (57.7%)	81 %	4
Grain	Płatki owsiane	0.62 kg (19.2%)	85 %	3
Grain	Płatki pszeniczne	0.36 kg (11.5%)	85 %	3
Grain	Barley, Flaked	0.36 kg (11.5%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	6 g	60 min	15 %
Whirlpool	Mosaic	124.99 g	0 min	10 %
Whirlpool	El Dorado	124.99 g	0 min	15 %
Dry Hop	El Dorado	124.99 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	16.5 g	---