

Pałacowy SH

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **6.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **8.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 2.04 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Pałacowy | 7 g | 60 min | 7.4 % |
| Whirlpool | Pałacowy | 75 g | 5 min | 7.4 % |
| Dry Hop | Pałacowy | 40 g | 3 day(s) | 7.4 % |