

# Piwko Dariusza

- Gravity **15 BLG**
- ABV ---
- IBU **51**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **160 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Victory Malt	0.5 kg (9.7%)	75 %	55
Grain	Castle Malting - Pilzneński 6-rzędowy	1.5 kg (29.2%)	80 %	5
Grain	Chit Malt	0.54 kg (10.5%)	50 %	2
Grain	Strzegom Pilzneński	2.6 kg (50.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	90 min	13.5 %
Boil	Citra	10 g	45 min	12 %
Boil	Sybilla	15 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	skorka mandarynki	130 g	Boil	10 min
Spice	gozdziiki	3 g	Boil	10 min

Spice	kołędra	2 g	Boil	10 min
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