

Piwo Pawła 1

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **33**
- SRM **8.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **80.1C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Żytni	0.8 kg (13.3%)	85 %	8
Grain	Strzegom Karmel 300	0.2 kg (3.3%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Equinox	20 g	15 min	13.1 %
Aroma (end of boil)	Equinox	30 g	0 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis