

## ściągnięta skórka - rozruch

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **63**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

### Steps

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

### Mash step by step

- Heat up **24.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (48.4%)	85 %	7
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (48.4%)	80 %	4
Grain	Weyermann - Carapils	0.2 kg (3.2%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga pellet	35 g	60 min	11 %
Aroma (end of boil)	Liberty	20 g	15 min	5 %
Aroma (end of boil)	Chinook	20 g	5 min	11.4 %
Whirlpool	Sabro	30 g	20 min	15.8 %