

# Świeżak

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **55**
- SRM **11.7**
- 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 **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.1 kg (89.1%)	79 %	6
Grain	Pszeniczny	0.5 kg (7.3%)	85 %	4
Grain	Caraaroma	0.25 kg (3.6%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	45 min	13.5 %
Boil	Mosaic	30 g	20 min	12 %
Aroma (end of boil)	Citra	30 g	1 min	12 %
Aroma (end of boil)	Mosaic	20 g	1 min	10 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	1 min	13 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.4 g	Fermentis