

# what a shot with alebrowar gdynia

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **139**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	10 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	120 g	60 min	15.5 %
Whirlpool	Columbus/Tomahawk/Zeus	60 g	20 min	15.5 %
Dry Hop	Idaho 7	120 g	5 day(s)	12.7 %
Dry Hop	Sabro	120 g	5 day(s)	15 %
Dry Hop	Galaxy	60 g	5 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - US West Coast	Ale	Slant	200 ml	Gozdawa