

William Shakesbeer

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- SRM **8.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best Ale Crisp	1 kg (21.3%)	81 %	4
Grain	Extra Pale Crisp	3 kg (63.8%)	85 %	4
Grain	Strzegom karmelowy Viking Malt Strzegom	0.3 kg (6.4%)	--- %	150
Grain	Płatki pszeniczne	0.2 kg (4.3%)	60 %	3
Grain	Płatki owsiane	0.2 kg (4.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ariana	20 g	60 min	10.5 %
Boil	Izabella	10 g	30 min	5.1 %
Aroma (end of boil)	Izabella	15 g	3 min	7.5 %
Dry Hop	Izabella	40 g	4 day(s)	7.5 %
Dry Hop	Ariana	35 g	4 day(s)	10.5 %
Dry Hop	Cascade	35 g	4 day(s)	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	---
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	1.5 g	Secondary	5 day(s)
Other	Witamina C	1.5 g	Bottling	---