

## & Windsor ale

- Gravity **9 BLG**
- ABV ---
- IBU **39**
- SRM **2.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.5 kg (71.4%)	80.5 %	2
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (14.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconers Flight	25 g	5 min	11.3 %
Whirlpool	Falconers Flight	75 g	20 min	11.3 %
Dry Hop	Falconers Flight	100 g	3 day(s)	11.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	10 g	Danstar