

#3_20_Zkolanwstanie

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **63**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (56.6%)	79 %	10
Grain	Castle Pale Ale	2 kg (37.7%)	80 %	8
Grain	Caramel/Crystal Malt - 30L	0.3 kg (5.7%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	32 g	60 min	11 %
Whirlpool	Citra	15 g	20 min	12 %
Whirlpool	Cascade	20 g	20 min	6 %
Whirlpool	lunga	38 g	20 min	11 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Cascade	20 g	4 day(s)	6 %
Dry Hop	lunga	30 g	4 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	10 min