

#8_19_RozpALE_w_kotlach

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **64**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.44 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

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

Mash step by step

- Heat up **20 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 5 kg (86.2%) | 80 % | 8 |
| Grain | Weyermann - Carapils | 0.35 kg (6%) | 78 % | 4 |
| Grain | Platki owsiane | 0.45 kg (7.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| First Wort | Eureka! | 17 g | 70 min | 18 % |
| Aroma (end of boil) | Zythos | 25 g | 2 min | 15.7 % |
| Whirlpool | Eureka! | 33 g | 20 min | 18 % |
| Whirlpool | Zythos | 25 g | 20 min | 15.7 % |
| Dry Hop | Zythos | 50 g | 4 day(s) | 15.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |