

# DEAR F\* DIARRHEA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **69**
- SRM **7.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base	3 kg (44.8%)	75 %	6
Grain	Red X	1.5 kg (22.4%)	79 %	30
Grain	Colorado Crystal	1 kg (14.9%)	79 %	25
Grain	Pszeniczny	1 kg (14.9%)	85 %	4
Grain	Zakwaszający	0.2 kg (3%)	75 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	20 g	30 min	12 %
Boil	Citra	30 g	15 min	12 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Whirlpool	Lemon drop	25 g	0 min	4.6 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Lemon drop	75 g	7 day(s)	4.6 %
Boil	hallertauer taurus	20 g	60 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Liquid	200 ml	---
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