

## dia del sant

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **7.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **0 %**
- Size with trub loss **38 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **47.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (47.6%)	80 %	5
Grain	Pilzneński	2 kg (19%)	81 %	4
Grain	Strzegom Wiedeński	2 kg (19%)	79 %	10
Grain	Pszeniczny	1 kg (9.5%)	85 %	4
Grain	Weyermann Caramunich 3	0.5 kg (4.8%)	76 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	30 g	60 min	15.5 %
Boil	Amarillo	50 g	15 min	9.5 %
Boil	promin	50 g	5 min	5.5 %
Boil	Bravo	20 g	15 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36	Ale	Dry	20 g	Mangrove Jack's

### Notes

- + 1 kg owsianki  
+ 6 gr gips
- zacier 60 min 66,6 \*  
mash out 30 min 72\*  
Sep 30, 2018, 1:58 AM