

# Donald

- Gravity **17.1 BLG**
- ABV ---
- IBU **93**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Strzegom Karmel 30	1 kg (15.4%)	75 %	30
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	12.8 %
Boil	Chinnok	20 g	30 min	12.8 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Cascade	20 g	30 min	6.8 %
Boil	Simcoe	30 g	5 min	13.2 %
Boil	Cascade	30 g	5 min	6.8 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %
Dry Hop	Cascade	50 g	7 day(s)	6.8 %

## Yeasts

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

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	2 g	Boil	15 min