

## Kolejne typowe nudne aj pi ej

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **71**
- SRM **6.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Viking Munich Malt	1 kg (16.7%)	78 %	18

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Centennial	15 g	30 min	10.5 %
Boil	Centennial	15 g	15 min	10.5 %
Boil	Centennial	20 g	5 min	10.5 %
Boil	Centennial	20 g	0 min	10.5 %
Whirlpool	Centennial	30 g	0 min	10.5 %
Dry Hop	Chinook	100 g	3 day(s)	13 %
Dry Hop	Vic Secret	100 g	3 day(s)	16.3 %

### Yeasts

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