

# letnie puwi

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **143**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.8 kg (87.5%)	80.5 %	4
Grain	Pszeniczny	0.4 kg (12.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	32.5 g	60 min	10.6 %
Whirlpool	Strata	40 g	30 min	15.5 %
Whirlpool	Galaxy	40 g	30 min	17.4 %
Dry Hop	Strata	60 g	3 day(s)	15.5 %
Dry Hop	Galaxy	60 g	3 day(s)	17.4 %
Whirlpool	Chinook	15 g	30 min	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	1.95 g	---