

Piwerko

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **4.5**
- 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 **40 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	0.7 kg (11.9%)	85 %	3
Grain	Płatki owsiane	0.8 kg (13.6%)	85 %	3
Grain	Płatki jęczmienne	0.3 kg (5.1%)	85 %	3
Grain	Strzegom Pale Ale	1.4 kg (23.7%)	79 %	6
Grain	Strzegom Pilzneński	2.6 kg (44.1%)	80 %	4
Grain	Melanoiden Malt	0.1 kg (1.7%)	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	40 min	10.5 %