

Piwko Dariusza

- Gravity **15 BLG**
- ABV ---
- IBU **51**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **160 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|-----------------|-------|-----|
| Grain | Briess - Victory Malt | 0.5 kg (9.7%) | 75 % | 55 |
| Grain | Castle Malting - Pilszeński 6-rzędowy | 1.5 kg (29.2%) | 80 % | 5 |
| Grain | Chit Malt | 0.54 kg (10.5%) | 50 % | 2 |
| Grain | Strzegom Pilszeński | 2.6 kg (50.6%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 20 g | 90 min | 13.5 % |
| Boil | Citra | 10 g | 45 min | 12 % |
| Boil | Sybilla | 15 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | skorka mandarynki | 130 g | Boil | 10 min |
| Spice | gozdziki | 3 g | Boil | 10 min |

| | | | | |
|-------|---------|-----|------|--------|
| Spice | kolędra | 2 g | Boil | 10 min |
|-------|---------|-----|------|--------|