

plzdokleszczoPAjąk

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **61**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (55.1%)	75 %	5
Grain	Carahell	0.25 kg (3.4%)	77 %	26
Grain	Pszeniczny	3 kg (41.3%)	80 %	4
Grain	zakwaszający	0.01 kg (0.1%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	60 min	13.2 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Apollo	15 g	15 min	17 %
Dry Hop	Apollo	35 g	4 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	12 g	Safale