

## po-przerwie

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **55**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **51.8 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **33 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **29.8 liter(s)** of **76C** water or to achieve **51.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (90.9%)	80 %	5
Grain	pilzneński	1 kg (9.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	50 min	14 %
Boil	Amarillo	50 g	15 min	8 %
Boil	Amarillo	50 g	10 min	8 %
Boil	Amarillo	50 g	5 min	8 %
Boil	Amarillo	50 g	1 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis