

## Powrót (Izabella)

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **3.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

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

### Mash step by step

- Heat up **14 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (75%)	81 %	4
Grain	Pszeniczny	1 kg (25%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	50 g	60 min	5 %
Whirlpool	Izabella	60 g	0 min	5 %
Dry Hop	Izabella	160 g	3 day(s)	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	Fermentis