

# Spieprzaj Dziadu

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **71**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Viking Wheat Malt	1 kg (14.3%)	83 %	5
Grain	Carahell	1 kg (14.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Chinook	50 g	60 min	8.6 %
Boil	hallertauer taurus	50 g	10 min	6 %
Aroma (end of boil)	Sybilla	50 g	5 min	6.2 %
Dry Hop	Oktawia	50 g	7 day(s)	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	pepper	40 g	Boil	10 min

Herb	nettle	60 g	Boil	10 min
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