

# Tłusty Bit

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **109**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (42.6%)	79 %	22
Grain	Weyermann - Pale Ale Malt	2.5 kg (53.2%)	85 %	7
Grain	Carahell	0.2 kg (4.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cascade	30 g	5 min	6 %
Boil	Amarillo	30 g	60 min	9.5 %
Boil	Citra	15 g	60 min	12 %
Aroma (end of boil)	Citra	15 g	75 min	12 %
Aroma (end of boil)	Citra	30 g	75 min	12 %

## Yeasts

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