

## w marcu jak w garncu

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- Gravity **14.7 BLG**
- ABV ---
- IBU **80**
- SRM **7.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

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

### Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 30	0.5 kg (8.3%)	75 %	30
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Strzegom pszeniczny	0.5 kg (8.3%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	30 g	50 min	15.3 %
Aroma (end of boil)	Sorachi Ace	30 g	30 min	12.4 %
Aroma (end of boil)	Sorachi Ace	30 g	5 min	12.4 %
Dry Hop	Citra	60 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.2 g	Safale