

# wściekły psy

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **68**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 **62 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (69.4%)	79 %	6
Sugar	cukier	0.2 kg (2.8%)	100 %	---
Grain	Pilzneński	2 kg (27.8%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	45 min	12.5 %
Boil	NELSON SAUVIN	20 g	30 min	11.1 %
Boil	Pacifica (NZ)	8 g	15 min	5.5 %
Boil	Cascade	11 g	15 min	5.2 %
Boil	Citra	8 g	15 min	13.5 %
Boil	Magnum	5 g	45 min	11.5 %
Boil	Simcoe	16 g	30 min	11.4 %
Boil	Ahtanum	15 g	15 min	3.4 %
Boil	Nelson Sauvín	10 g	15 min	11.1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	20 g	Fermentis