

Wyrok Trybunału

- Gravity **14.3 BLG**
- ABV ---
- IBU **54**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **2 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **75C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (70%) | 85 % | 7 |
| Grain | BESTMALZ - Best Wheat Malt | 0.5 kg (10%) | 82 % | 4 |
| Grain | BESTMALZ - Best Pilsen | 1 kg (20%) | 80.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Galaxy | 20 g | 60 min | 15 % |
| Boil | Galaxy | 15 g | 30 min | 15 % |
| Boil | Citra | 20 g | 0 min | 12 % |
| Dry Hop | Galaxy | 35 g | 3 day(s) | 15 % |
| Dry Hop | Citra | 10 g | --- | 12 % |

Yeasts

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