

# A'la Dziełak

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **123**
- SRM **10.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (55.6%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (11.1%)	81 %	6
Grain	Strzegom Monachijski typ I	1 kg (11.1%)	79 %	16
Grain	Cara Gold Castlemalting	0.5 kg (5.6%)	78 %	120
Grain	Strzegom Pale Ale	1.5 kg (16.7%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	90 min	15.8 %
Boil	Citra	30 g	15 min	13.5 %
Boil	Eureka!	25 g	30 min	18 %
Boil	Summit	20 g	60 min	15.8 %
Dry Hop	Lemon drop	50 g	7 day(s)	4.6 %
Dry Hop	Citra	20 g	7 day(s)	13.5 %
Boil	Eureka!	25 g	45 min	18 %
Aroma (end of boil)	Citra	26 g	0 min	12 %