

# Aaaa gryzie

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **59**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **4.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt      | 0.8 kg (53%)   | 80 %  | 7    |
| Grain | Pszeniczny                  | 0.6 kg (39.7%) | 85 %  | 4    |
| Grain | Oats, Flaked                | 0.1 kg (6.6%)  | 80 %  | 2    |
| Grain | Strzegom Czekoladowy ciemny | 0.01 kg (0.7%) | 68 %  | 1200 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Fuggles            | 10 g   | 60 min | 4.5 %      |
| Boil                | East Kent Goldings | 10 g   | 60 min | 5.1 %      |
| Aroma (end of boil) | Centennial         | 20 g   | 5 min  | 10.5 %     |
| Aroma (end of boil) | Cascade            | 20 g   | 5 min  | 6 %        |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 500 ml | Fermentis  |

## Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Fining | mech | 2 g    | Boil    | 10 min |