

# Bazyl

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **5.2**
- Style **English 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 **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type    | Name                 | Amount         | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain   | Strzegom Pale Ale    | 2 kg (31.2%)   | 79 %  | 6   |
| Grain   | Pszeniczny           | 1 kg (15.6%)   | 85 %  | 4   |
| Grain   | Strzegom Wiedeński   | 1 kg (15.6%)   | 79 %  | 10  |
| Grain   | Bestmalz Carmel Pils | 0.5 kg (7.8%)  | 75 %  | 5   |
| Grain   | Słód owsiany Fawcett | 1 kg (15.6%)   | 61 %  | 5   |
| Grain   | Płatki owsiane       | 0.5 kg (7.8%)  | 60 %  | 3   |
| Adjunct | Skórka cytryny       | 0.02 kg (0.3%) | --- % | --- |
| Grain   | Płatki ryżowe        | 0.2 kg (3.1%)  | 17 %  | 0.7 |
| Grain   | Płatki orkiszowe     | 0.2 kg (3.1%)  | 60 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Książęcy | 10 g   | 30 min | 10.1 %     |
| Aroma (end of boil) | Książęcy | 30 g   | 15 min | 10.1 %     |
| Boil                | Książęcy | 30 g   | 0 min  | 10.1 %     |

## Yeasts

| <b>Name</b>                     | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|---------------------------------|-------------|-------------|---------------|-------------------|
| Lallemand - LalBrew Verdant IPA | Ale         | Dry         | 10 g          | Lallemand         |