

## Będzie dobre

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- Gravity **17.3 BLG**
- ABV ---
- IBU **70**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (44.1%)	81 %	5
Grain	Weyermann - Pale Ale Malt	3 kg (44.1%)	85 %	7
Grain	Płatki owsiane	0.25 kg (3.7%)	85 %	3
Grain	Płatki ryżowe	0.25 kg (3.7%)	85 %	3
Grain	Pszeniczny	0.2 kg (2.9%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.5%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	Cascade	25 g	5 min	6 %
Boil	Centennial	25 g	5 min	10.5 %
Boil	Simcoe	25 g	5 min	13.2 %
Boil	Cascade	25 g	0 min	6 %
Boil	Centennial	25 g	0 min	10.5 %
Boil	Simcoe	25 g	0 min	13.2 %

Dry Hop	Columbus/Tomahawk/Zeus	25 g	6 day(s)	15.5 %
Dry Hop	Simcoe	35 g	6 day(s)	13.2 %
Dry Hop	Mosaic	50 g	6 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile