

# bezalko

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- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **15**
- SRM **2.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **940 liter(s)**
- Trub loss **5 %**
- Size with trub loss **987 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1085.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **330 liter(s)**
- Total mash volume **440 liter(s)**

## Steps

- Temp **70 C**, Time **45 min**

## Mash step by step

- Heat up **330 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **45 min** at **70C**
- Sparge using **865.7 liter(s)** of **76C** water or to achieve **1085.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	71.5 kg (65%)	80 %	4
Grain	Pszeniczny	16.5 kg (15%)	85 %	4
Grain	Płatki pszeniczne	11 kg (10%)	60 %	3
Grain	Płatki owsiane	11 kg (10%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	500 g	15 min	8.3 %
Whirlpool	Izabella	500 g	30 min	5.1 %
Whirlpool	Amarillo	500 g	30 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LA-01	Ale	Dry	500 g	---