

Brutny dziad

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **1.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (71.4%) | 90 % | --- |
| Grain | Płatki owsiane | 0.6 kg (10.7%) | 85 % | 3 |
| Grain | Rice, Flaked | 1 kg (17.9%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Huell Melon | 20 g | 60 min | 7.5 % |
| Aroma (end of boil) | Galaxy | 20 g | 10 min | 15 % |
| Dry Hop | Nelson Sauvín | 10 g | 7 day(s) | 11 % |
| Dry Hop | Simcoe | 10 g | 7 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Other | Enzym alfaamylaza | 1 g | Mash | 60 min |