

# Dziczek

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **33**
- SRM **6.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **54 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **73 C**, Time **15 min**

## Mash step by step

- Heat up **45 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **73C**
- Sparge using **39.5 liter(s)** of **76C** water or to achieve **69.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	13 kg (81.3%)	80 %	7
Grain	Żytmi	1 kg (6.3%)	85 %	8
Grain	Biscuit Malt	0.5 kg (3.1%)	79 %	45
Grain	Briess - Caracrytal	0.5 kg (3.1%)	78 %	75
Sugar	Kryształ	1 kg (6.3%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	12.5 %
Boil	Sybilla	40 g	30 min	6.9 %
Whirlpool	Sybilla	40 g	30 min	6.9 %
Boil	Marynka	30 g	60 min	8 %
Whirlpool	Marynka	30 g	35 min	8 %
Dry Hop	Sybilla	100 g	4 day(s)	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Slant	500 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	60 min
Spice	Suszona trawa cytrynowa	25 g	Boil	60 min