

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 |