

# Dzik lekki

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **6.4**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **61.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.7 liter(s)**
- Total mash volume **51.6 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **38.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **35.8 liter(s)** of **76C** water or to achieve **61.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	11 kg (83%)	80 %	7
Grain	Żytmi	1.1 kg (8.3%)	85 %	8
Grain	Biscuit Malt	0.4 kg (3%)	79 %	45
Grain	Caramel/Crystal Malt - 30L	0.4 kg (3%)	75 %	59
Sugar	Cukier	0.35 kg (2.6%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	60 min	8.1 %
Boil	Izabella	18 g	60 min	5.1 %
Boil	Sybilla	18 g	60 min	4.6 %
Boil	Izabella	25 g	35 min	5.1 %
Boil	Sybilla	35 g	35 min	4.6 %
Boil	Izabella	33 g	7 min	5.1 %
Boil	Sybilla	35 g	7 min	4.6 %
Dry Hop	Sybilla	35 g	4 day(s)	4.6 %
Dry Hop	Izabella	80 g	4 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	500 ml	White Labs
Gęstwa z Bittera				

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	7 g	Mash	---
Water Agent	Kwas mlekowy	3 g	Mash	---
Spice	Suszona trawa cytrynowa	20 g	Boil	60 min
6 g gotowane 60 min 6 g gotowane 7 min				