

# Dziki wschód

- Gravity **15.7 BLG**
- ABV ---
- IBU **61**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **73 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **73C**
- Keep mash **10 min** at **77C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69.4%)	80 %	5
Grain	Karmelowy Czerwony	0.2 kg (2.8%)	75 %	59
Grain	Strzegom Monachijski typ I	1 kg (13.9%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (13.9%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Boil	Centennial	15 g	30 min	10.5 %
Boil	Cascade	10 g	10 min	6 %
Boil	Amarillo	10 g	10 min	9.5 %
Dry Hop	Amarillo	15 g	7 day(s)	9.5 %
Dry Hop	Cascade	15 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Dry	11.5 g	Fermentis
--------------	-----	-----	--------	-----------