

Herbatka u Kazika

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **62**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **79C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (54.5%) | 80 % | 5 |
| Grain | Pilsner (2 Row) Ger | 2 kg (36.4%) | 81 % | 4 |
| Grain | Caramunich® typ I | 0.5 kg (9.1%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|-----------|------------|
| Boil | Citra | 30 g | 60 min | 12 % |
| Boil | Citra | 15 g | 30 min | 12 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Dry Hop | Citra | 30 g | 30 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-----------|-------|-----------|----------|
| Other | Earl Grey | 100 g | Secondary | 2 day(s) |
|-------|-----------|-------|-----------|----------|