

Intruz Lubelski

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **60**
- SRM **13.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **0.4 liter(s)**
- Total mash volume **0.5 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **75 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **0.4 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **10 min** at **75C**
- Keep mash **1 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 2 kg (90.9%) | 80 % | 45 |
| Grain | Weyermann - Carapils | 0.1 kg (4.5%) | 78 % | 4 |
| Adjunct | Płatki owsiane | 0.1 kg (4.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Marynka | 20 g | 50 min | 10 % |
| Aroma (end of boil) | Marynka | 30 g | 10 min | 10 % |
| Dry Hop | Izabella | 100 g | 4 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |

Extras

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

| | | | | |
|--------|----------------|-----|------|-------|
| Fining | Mech Irlandzki | 5 g | Boil | 5 min |
|--------|----------------|-----|------|-------|