

# Inżynierkowe

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **47**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (80%)	80 %	7
Grain	Pszeniczny	0.5 kg (13.3%)	85 %	4
Grain	Płatki owsiane	0.25 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	13 g	60 min	12 %
Boil	Citra	6.5 g	25 min	12 %
Boil	Citra	20 g	10 min	12 %
Dry Hop	Citra	50.5 g	7 day(s)	12 %
Dry Hop	Citra	60 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	2 g	Boil	10 min