

## Na Dwa Gary (15L)

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **40**
- SRM **9.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (85.7%)	80.5 %	6
Grain	BEST Caramel® Munich II	0.5 kg (14.3%)	75 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	10 min	9.5 %
Boil	Simcoe	25 g	15 min	13.2 %
Dry Hop	Chinook	25 g	3 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	50 g	---