

## Piwusio3

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **4.1**
- Style **American IPA**

### Batch size

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

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

- Temp **55 C**, Time **8 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **12.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **8 min** at **55C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.4 kg (79.1%)	81 %	4
Grain	Pszeniczny	0.4 kg (9.3%)	80 %	4
Grain	Płatki owsiane	0.5 kg (11.6%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	14 g	60 min	13 %
Aroma (end of boil)	Equinox	25 g	1 min	13.1 %
Whirlpool	Mosaic	15 g	0 min	25 %
Whirlpool	Simcoe	30 g	0 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
05	Ale	Dry	11 g	---