

poł na pół

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **53**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **77C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (50%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 3 kg (50%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Citra | 50 g | 15 min | 14.2 % |
| Aroma (end of boil) | Mosaic | 50 g | 15 min | 11.8 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 14.2 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |