

polska gurom

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **39**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

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

Mash step by step

- Heat up **19 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 2.55 kg (40.2%) | 81 % | 6 |
| Grain | Pilzneński | 1.9 kg (29.9%) | 81 % | 4 |
| Grain | Pszeniczny | 1.25 kg (19.7%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.65 kg (10.2%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Książęcy | 50 g | 15 min | 7 % |
| Whirlpool | lunga | 50 g | 15 min | 11 % |
| Whirlpool | Zula | 50 g | 15 min | 8.3 % |
| Whirlpool | Oktawia | 50 g | 15 min | 7.1 % |
| Dry Hop | Książęcy | 50 g | 3 day(s) | 7 % |
| Dry Hop | lunga | 50 g | 3 day(s) | 11 % |
| Dry Hop | Oktawia | 50 g | 3 day(s) | 7.1 % |
| Dry Hop | Zula | 50 g | 3 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------------------|-----|-----|--------|-----------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11.5 g | Lallemand |
|------------------------------------|-----|-----|--------|-----------|