

Projekt codzienne piwo dla Turka :)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **60**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **9 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 6.6 kg (93.6%) | 79 % | 6 |
| Grain | Weyermann - Carafoam | 0.15 kg (2.1%) | 81 % | 5 |
| Grain | Pszeniczny | 0.3 kg (4.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | lunga | 50 g | 30 min | 11 % |
| Boil | lunga | 30 g | 15 min | 11 % |
| Boil | lunga | 30 g | 5 min | 11 % |
| Boil | lunga | 30 g | 0 min | 11 % |
| Dry Hop | lunga | 100 g | 4 day(s) | 11 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |

Yeasts

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