

# Pyjta

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- Gravity **14.7 BLG**
- ABV ---
- IBU **37**
- SRM **14.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	4 kg (72.7%)	80 %	6
Grain	Strzegom Monachijski typ II	1 kg (18.2%)	79 %	22
Grain	caramunich	0.5 kg (9.1%)	70 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	simcoe	15 g	60 min	13.2 %
Boil	Mosaic	30 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale