

# Sweaty heel

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **78**
- SRM **4.2**
- 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 **80 min**
- Evaporation rate **8 %/h**
- Boil size **33.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **70 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **33.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (28.6%)	80 %	6
Grain	Pilznieński	2.5 kg (35.7%)	81 %	4
Grain	Diastatyczny	0.5 kg (7.1%)	80 %	6
Grain	Pszeniczny	2 kg (28.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.5 %
Boil	Citra	30 g	40 min	12 %
Boil	Amarillo	30 g	20 min	8.9 %
Boil	Hallertau Blanc	30 g	5 min	9.8 %
Boil	Amarillo	30 g	3 min	8.9 %
Dry Hop	Hallertau Blanc	90 g	4 day(s)	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	1000 ml	nie pamiętam xD

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	5 g	Mash	60 min
Fining	mech irlandski	5 g	Boil	10 min