

## Tetyda (Brut IPA)

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **3.5**
- 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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.5 kg (81.8%)	80 %	4
Grain	Płatki ryżowe	0.5 kg (9.1%)	75 %	3
Sugar	Cukier	0.5 kg (9.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	45 min	13.5 %
Boil	Magnum	15 g	20 min	13.5 %
Aroma (end of boil)	Azacca - USA	10 g	2 min	14 %
Dry Hop	Azacca - USA	240 g	3 day(s)	14 %
Dry Hop	Citra - USA	150 g	3 day(s)	12 %

### Yeasts

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