

Wiewiórka

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **16**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6 kg (54.5%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 2 kg (18.2%) | 81 % | 5 |
| Grain | Weyermann pszeniczny jasny | 2 kg (18.2%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (4.5%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (4.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Citra | 20 g | 30 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 12 % |
| Dry Hop | Citra | 20 g | 7 day(s) | 12 % |
| Dry Hop | Strata | 100 g | 7 day(s) | 13.6 % |
| Dry Hop | Galaxy | 50 g | 7 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------------|-------------|---------------|-------------------|
| WLP066 - London Fog | Ale | Liquid | 140 ml | White Labs |