

# Wiewiórka

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- 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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP066 - London Fog	Ale	Liquid	140 ml	White Labs