

# William Shakesbeer

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **22**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **4.9 liter(s)**
- Total mash volume **6.3 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **4.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3 kg (68.2%)	80 %	5
Grain	Viking Pale Ale malt	1 kg (22.7%)	80 %	7
Grain	Płatki pszeniczne	0.2 kg (4.5%)	60 %	3
Grain	Płatki owsiane	0.2 kg (4.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	50 min	7.8 %
Boil	Chinook	20 g	15 min	8 %
Aroma (end of boil)	Cascade	10 g	1 min	7.8 %
Dry Hop	Chinook	30 g	3 day(s)	8 %
Dry Hop	El Dorado	20 g	3 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	1.5 g	Secondary	5 day(s)
Other	Witamina C	1.5 g	Bottling	---