

Wujek z Antypodów

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **50**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (65.2%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (4.3%)	78 %	4
Grain	Płatki owsiane	0.3 kg (4.3%)	85 %	3
Grain	Płatki ryżowe	0.3 kg (4.3%)	80 %	2
Grain	Strzegom Pilzneński	1.5 kg (21.7%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	10.6 %
Boil	Citra	30 g	30 min	14.2 %
Boil	Dr Rudi	20 g	15 min	11.8 %
Aroma (end of boil)	Southern Cross	10 g	5 min	12.8 %
Aroma (end of boil)	Pacific Gem	10 g	0 min	13.2 %
Dry Hop	Dr Rudi	40 g	5 day(s)	11.8 %
Dry Hop	Sothern Cross	20 g	5 day(s)	12.8 %
Dry Hop	Pacific Gem	20 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	50 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Zest z pomarańczy	5 g	Boil	15 min
Flavor	Sok z pomarańczy	25 g	Boil	15 min