

#176 Dziewczynka nazywa się Amora Preta

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19.1 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **23.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Clear Choice 4-7 EBC Crisp	5 kg (100%)	80 %	5.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta PL 2021	25 g	60 min	7.3 %
Aroma (end of boil)	Amora Preta PL 2021	30 g	10 min	7.3 %
Dry Hop	Amora Preta PL 2021	50 g	7 day(s)	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP644 - Saccharomyces Bruxellensis Trois	Ale	Slant	50 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Suszona skórka słodkiej pomarańczy	20 g	Boil	10 min