

Bulldog

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **52**
- SRM **10.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 5 kg (72.8%) | 81 % | 6 |
| Grain | Bindewald Vienna | 1 kg (14.6%) | 78 % | 8 |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (2.9%) | 81 % | 70 |
| Grain | Weyermann - Pale Wheat Malt | 0.25 kg (3.6%) | 85 % | 5 |
| Grain | Platki owsiane | 0.167 kg (2.4%) | 85 % | 3 |
| Grain | Caraaroma | 0.25 kg (3.6%) | 78 % | 380 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 65 min | 14.5 % |
| Boil | Sladek | 30 g | 30 min | 9 % |
| Aroma (end of boil) | Perle | 25 g | 10 min | 7 % |
| Dry Hop | Simcoe | 35 g | 3 day(s) | 13.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Bulldog B-1 | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g | Boil | 15 min |