

# Dabulstrofberymylkszeykpa

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **44**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Płatki owsiane	1 kg (13.3%)	85 %	3
Grain	Płatki pszeniczne	1 kg (13.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (6.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	20 g	60 min	15 %
Boil	Topaz	10 g	45 min	15 %
Boil	Enigma (AUS)	20 g	5 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	20 g	1 min	17.2 %
Dry Hop	Enigma (AUS)	60 g	3 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Flavor	pulpa z truskawek	1500 g	Secondary	12 day(s)
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