

# dia del sant

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **7.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **0 %**
- Size with trub loss **38 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **47.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt   | 5 kg (47.6%)  | 80 %  | 5   |
| Grain | Pilzneński             | 2 kg (19%)    | 81 %  | 4   |
| Grain | Strzegom Wiedeński     | 2 kg (19%)    | 79 %  | 10  |
| Grain | Pszeniczny             | 1 kg (9.5%)   | 85 %  | 4   |
| Grain | Weyermann Caramunich 3 | 0.5 kg (4.8%) | 76 %  | 150 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Bravo    | 30 g   | 60 min | 15.5 %     |
| Boil    | Amarillo | 50 g   | 15 min | 9.5 %      |
| Boil    | promin   | 50 g   | 5 min  | 5.5 %      |
| Boil    | Bravo    | 20 g   | 15 min | 15.5 %     |

## Yeasts

| Name                | Type | Form | Amount | Laboratory      |
|---------------------|------|------|--------|-----------------|
| Mangrove Jack's M36 | Ale  | Dry  | 20 g   | Mangrove Jack's |

## Notes

- + 1 kg owsianki  
+ 6 gr gips

zacier 60 min 66,6 \*  
mash out 30 min 72\*  
Sep 30, 2018, 1:58 AM