

# Jakieś piwo

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (71.4%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (28.6%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	3.5 %
Boil	Sybilla	10 g	50 min	3.5 %
Boil	Sybilla	10 g	40 min	3.5 %
Boil	Sybilla	10 g	30 min	3.5 %
Boil	Sybilla	10 g	20 min	5.1 %
Boil	Sybilla	10 g	10 min	3.5 %
Whirlpool	Sybilla	30 g	20 min	3.5 %
Dry Hop	Izabella	100 g	3 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis