

MADE IN POLAND 14* BLG

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **51**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.2 kg (86.6%) | 98 % | 6 |
| Grain | Strzegom Pszeniczny | 0.4 kg (8.2%) | 90 % | 6 |
| Grain | Strzegom Karmel 30 | 0.25 kg (5.2%) | 78 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Boil | Puławski | 30 g | 15 min | 4.3 % |
| Boil | Cascade PL | 50 g | 10 min | 5.2 % |
| Boil | Oktawia | 30 g | 10 min | 7.1 % |
| Dry Hop | Cascade PL | 50 g | 7 day(s) | 5.2 % |
| Dry Hop | Chinook | 30 g | 7 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Mauribrew Ale Y514 | Ale | Dry | 12.5 g | Mauribrew |