

# Męskie WC

- Gravity **15.4 BLG**
- ABV ---
- IBU **86**
- SRM **6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **74C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (81.6%)	79 %	6
Sugar	Candi Sugar, Clear	0.35 kg (4.8%)	78.3 %	2
Grain	Strzegom Pilznieński	1 kg (13.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	30 g	60 min	18.7 %
Aroma (end of boil)	Simcoe	15 g	30 min	11.9 %
Aroma (end of boil)	Citra	30 g	15 min	13.5 %
Aroma (end of boil)	Simcoe	25 g	15 min	11.9 %
Whirlpool	Simcoe	20 g	60 min	11.9 %
Whirlpool	Citra	20 g	60 min	13.5 %
Whirlpool	Mosaic	20 g	60 min	10 %
Whirlpool	Simcoe	20 g	30 min	11.9 %
Whirlpool	Citra	20 g	30 min	13.5 %
Whirlpool	Apollo	25 g	30 min	18.7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Liquid	1000 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Mech Irlandzki	10 g	Boil	15 min
Water Agent	Gips Piwowarski	20 g	Mash	60 min