

# Na pilzneńskim

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 **65 C**, Time **60 min**
- Temp **70 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42.9%)	81 %	4
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Monachijski	1 kg (14.3%)	80 %	16
Grain	Żytni	1 kg (14.3%)	85 %	8
Grain	Weyermann - Carared	1 kg (14.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	25 g	10 min	4.5 %
Boil	talus	25 g	10 min	7.4 %
Boil	Strata	25 g	10 min	13.6 %
Aroma (end of boil)	talus	25 g	3 min	7.4 %
Dry Hop	Citra	25 g	6 day(s)	12 %
Dry Hop	Mosaic	25 g	6 day(s)	10 %
Dry Hop	Simcoe	25 g	6 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	200 ml	---