

# poł na pół

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **53**
- SRM **3.7**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **77C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	50 g	15 min	14.2 %
Aroma (end of boil)	Mosaic	50 g	15 min	11.8 %
Dry Hop	Citra	50 g	5 day(s)	14.2 %
Dry Hop	Mosaic	50 g	5 day(s)	11.8 %

## Yeasts

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