

# Projekt codzienne piwo dla Turka :)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **60**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **9 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.6 kg (93.6%)	79 %	6
Grain	Weyermann - Carafoam	0.15 kg (2.1%)	81 %	5
Grain	Pszeniczny	0.3 kg (4.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	30 min	11 %
Boil	lunga	30 g	15 min	11 %
Boil	lunga	30 g	5 min	11 %
Boil	lunga	30 g	0 min	11 %
Dry Hop	lunga	100 g	4 day(s)	11 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

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