

# PROŚBA O AZYL

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **116**
- SRM **4.5**
- 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 **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (75.8%)	79 %	6
Grain	Pszeniczny	1 kg (15.2%)	82 %	4
Grain	Płatki owsiane	0.5 kg (7.6%)	85 %	3
Grain	Zakwaszający	0.1 kg (1.5%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	U3/132	10 g	60 min	17.9 %
Aroma (end of boil)	U3/132	40 g	15 min	17.9 %
Aroma (end of boil)	U1/108	50 g	15 min	17.7 %
Aroma (end of boil)	XJA/436	50 g	15 min	15.2 %

## Yeasts

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