

# Śmigus dyngus

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **54**
- SRM **27.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **18.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (76.9%)	82 %	4
Grain	Strzegom Karmel 150	0.25 kg (7.7%)	75 %	150
Grain	Weyermann - Carafa III	0.25 kg (7.7%)	70 %	1024
Grain	Biscuit Malt	0.25 kg (7.7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	10.5 %
Boil	Willamette	12.5 g	45 min	5 %
Boil	Cascade	12.5 g	45 min	6 %
Boil	Willamette	12.5 g	15 min	5 %
Aroma (end of boil)	Centennial	10 g	0 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.5 g	Fermentis