

Tetyda (Brut IPA)

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4.5 kg (81.8%) | 80 % | 4 |
| Grain | Płatki ryżowe | 0.5 kg (9.1%) | 75 % | 3 |
| Sugar | Cukier | 0.5 kg (9.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Magnum | 15 g | 45 min | 13.5 % |
| Boil | Magnum | 15 g | 20 min | 13.5 % |
| Aroma (end of boil) | Azacca - USA | 10 g | 2 min | 14 % |
| Dry Hop | Azacca - USA | 240 g | 3 day(s) | 14 % |
| Dry Hop | Citra - USA | 150 g | 3 day(s) | 12 % |

Yeasts

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