

# Wielka stopa

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **58**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (28.6%)	80 %	4
Grain	Golden ale	3 kg (28.6%)	80 %	10
Grain	Strzegom Pale Ale	3 kg (28.6%)	79 %	6
Grain	Płatki pszeniczne	0.5 kg (4.8%)	85 %	3
Grain	Bestmalz Red X	1 kg (9.5%)	79 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	50 min	15.5 %
Boil	ADHA 484 - USA	25 g	25 min	10.6 %
Boil	Waimea	25 g	5 min	15.3 %
Aroma (end of boil)	Waimea	25 g	0 min	15.3 %
Dry Hop	92P2/4 _RPA	50 g	5 day(s)	14.4 %
Dry Hop	Lemon drop	50 g	5 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
B1 - universal ale	Ale	Slant	500 ml	Bulldog

## Extras

Type	Name	Amount	Use for	Time
Flavor	Bergamotka - suszona skórka	20 g	Boil	5 min
Water Agent	gips	2 g	Mash	60 min
Fining	Karagen	2.5 g	Boil	5 min