

William Shakesbeer

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **10.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal słodowy Pale Ale	2 kg (44%)	80 %	35
Grain	Viking Pale Ale malt	2 kg (44%)	80 %	7
Grain	Strzegom karmelowy Viking Malt Strzegom	0.1 kg (2.2%)	75 %	150
Grain	Weyermann - Carapils	0.25 kg (5.5%)	78 %	4
Grain	Płatki owsiane	0.2 kg (4.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	15 g	50 min	13.6 %
Boil	Chinook	15 g	10 min	8 %
Aroma (end of boil)	El Dorado	10 g	1 min	13.6 %
Dry Hop	Sabro Cryo Hops	20 g	3 day(s)	20 %
Dry Hop	Motueka Cryo Hops	20 g	3 day(s)	16 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	---
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	1.5 g	Secondary	5 day(s)
Other	Witamina C	1.5 g	Bottling	---