

# Wyrok Trybunału

- Gravity **14.3 BLG**
- ABV ---
- IBU **54**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **2 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **75C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield  | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt  | 3.5 kg (70%) | 85 %   | 7   |
| Grain | BESTMALZ - Best Wheat Malt | 0.5 kg (10%) | 82 %   | 4   |
| Grain | BESTMALZ - Best Pilsen     | 1 kg (20%)   | 80.5 % | 4   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Galaxy | 20 g   | 60 min   | 15 %       |
| Boil    | Galaxy | 15 g   | 30 min   | 15 %       |
| Boil    | Citra  | 20 g   | 0 min    | 12 %       |
| Dry Hop | Galaxy | 35 g   | 3 day(s) | 15 %       |
| Dry Hop | Citra  | 10 g   | ---      | 12 %       |

## Yeasts

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