

# #1 Hercynit (based on Riverwards IPA)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **61**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **43.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **31.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **29 liter(s)** of **76C** water or to achieve **48.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (83.3%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (8.3%)   | 85 %  | 4   |
| Grain | Płatki owsiane       | 1 kg (8.3%)   | 85 %  | 3   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 14 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Amarillo               | 70 g   | 5 min    | 9.5 %      |
| Aroma (end of boil) | Citra                  | 70 g   | 5 min    | 12 %       |
| Whirlpool           | Amarillo               | 70 g   | 45 min   | 9.5 %      |
| Whirlpool           | Citra                  | 70 g   | 45 min   | 12 %       |
| Dry Hop             | Amarillo               | 140 g  | 5 day(s) | 9.5 %      |
| Dry Hop             | Citra                  | 140 g  | 5 day(s) | 12 %       |
| Dry Hop             | Simcoe                 | 50 g   | 5 day(s) | 13.2 %     |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 20 g   | Mangrove Jack's |

## Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Fining | Whirfloc | 2.5 g  | Boil    | 15 min |

## Notes

- Chmiele na gotowanie wrzucić już do brzezki w trakcie wyładzania.

Brzeczke rozcieńczyć do 14.7 BLG

Step by Step

Mill the grains and dough-in with 17.25 quarts (16.3 L) of strike water, for a mash ratio of about 1.25 quarts per pound of grain (2.6 L/kg). Target a mash temperature of 150 °F (66 °C) and hold for 60 minutes. Sparge with 170 °F (77 °C) water. While the runnings are being collected, add your first wort hop addition. Collect approximately 7 gallons (26.4 L) of wort runoff and bring to a boil. The goal is to get 5.5 gallons (21 L) into the fermenter. Add the Irish moss with 15 minutes left in the boil. Add the first charge of Amarillo® and Citra® hops with 5 minutes left in the boil.

After the 60-minute boil, chill the entire wort down to 185 °F (85 °C) and add the whirlpool/hop stand addition of hops and let the wort rest for 45 minutes with the lid on. Once the whirlpool/hop stand is complete, chill your wort to yeast pitching temperature.

Pitch your yeast as a 1.5-L yeast starter and ferment at 64–70 °F (18–21 °C). Fermentation should take 10–14 days. Following fermentation, dry hop for five days before bottling or transferring to keg. Prime to 2.3 volumes of CO<sub>2</sub>.

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