

#136 Będzie afera

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **17**
- SRM **3.2**
- 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 **5 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **2.22 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75.6 C**, Time **1 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **75.6C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pale Ale Clear Choice Extra | 2.16 kg (80%) | 80 % | 6.7 |
| Grain | Dekstrynowy | 0.54 kg (20%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil | Amarillo US 2021 | 10 g | 0 min | 9.9 % |
| Boil | Cascade US 2021 | 20 g | 30 min | 7.9 % |
| Aroma (end of boil) | Amarillo US 2021 | 5 g | 0 min | 9.9 % |
| Aroma (end of boil) | Mosaic US 2021 | 10 g | 0 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|--------|--------|------------------|
| FM56 Wozem jestem | Ale | Liquid | 30 ml | Fermentum Mobile |