

## #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