

## #158 Cicho tam

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **39**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.6 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.03 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

### Fermentables

| Type  | Name            | Amount         | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Viking Pale Ale | 2.9 kg (87.9%) | 80 %  | 6.7 |
| Grain | Płatki owsiane  | 0.4 kg (12.1%) | 60 %  | 3   |

### Hops

| Use for | Name                        | Amount | Time     | Alpha acid |
|---------|-----------------------------|--------|----------|------------|
| Boil    | Centennial US 2021 granulát | 20 g   | 60 min   | 10.7 %     |
| Boil    | Mosaic US 2021 granulát     | 10 g   | 25 min   | 11.8 %     |
| Dry Hop | Centennial US 2021 granulát | 30 g   | 7 day(s) | 10.7 %     |
| Dry Hop | Mosaic US 2021 granulát     | 90 g   | 7 day(s) | 12.8 %     |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 40 ml  | Fermentum Mobile |