

# 16 i 10 blg na jesien zima 2024, warzone zapewne po urlopie we wrzesniu, ma byc mgliscie i gorzko!!!!

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **65**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.275 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **43.2 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **34.7 liter(s)** of **76C** water or to achieve **51.5 liter(s)** of wort

## Fermentables

| Type    | Name                   | Amount         | Yield  | EBC |
|---------|------------------------|----------------|--------|-----|
| Grain   | Briess - Pilsen Malt   | 10 kg (74.1%)  | 80.5 % | 2   |
| Grain   | Briess - Carapils Malt | 1 kg (7.4%)    | 74 %   | 3   |
| Grain   | Barley, Flaked         | 2.2 kg (16.3%) | 70 %   | 4   |
| Adjunct | ryzowa luska           | 0.3 kg (2.2%)  | 1 %    | 1   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Galaxy | 50 g   | 60 min   | 15 %       |
| Boil                | Citra  | 30 g   | 15 min   | 13.3 %     |
| Boil                | Simcoe | 30 g   | 15 min   | 13.2 %     |
| Boil                | Mosaic | 30 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Citra  | 20 g   | 1 min    | 13.3 %     |
| Aroma (end of boil) | Mosaic | 20 g   | 1 min    | 12 %       |
| Aroma (end of boil) | Simcoe | 20 g   | 1 min    | 13.2 %     |
| Dry Hop             | Citra  | 50 g   | 5 day(s) | 13.3 %     |
| Dry Hop             | Mosaic | 50 g   | 5 day(s) | 12 %       |
| Dry Hop             | Simcoe | 50 g   | 5 day(s) | 13.2 %     |

## Yeasts

| Name      | Type | Form   | Amount | Laboratory |
|-----------|------|--------|--------|------------|
| a38 juice | Ale  | Liquid | 200 ml | imperial   |
| US05      | Ale  | Dry    | 11 g   | safale     |

## Notes

- AIPA musze jakos przeliczyc zeby wyszlo  
19 litrow mocnej i 16blg AIPA  
30 litrow slabej 11blg APA

Fermentacja 30 litrow duzym stozku 16  
20 litrow w malym rozwodnione na 8  
*May 25, 2022, 1:20 PM*