

# Codzienne

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **14.5**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 3 kg (42.3%)   | 85 %  | 7    |
| Grain | Płatki owsiane            | 1 kg (14.1%)   | 60 %  | 3    |
| Grain | Carahell                  | 0.3 kg (4.2%)  | 77 %  | 26   |
| Grain | Karmelowy żytni Strzegom  | 0.2 kg (2.8%)  | 75 %  | 150  |
| Grain | Weyermann - Carafa III    | 0.1 kg (1.4%)  | 70 %  | 1400 |
| Grain | Pilzneński                | 2.5 kg (35.2%) | 81 %  | 4    |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Talus | 20 g   | 60 min | 8 %        |
| Aroma (end of boil) | Talus | 20 g   | 30 min | 8 %        |
| Aroma (end of boil) | Talus | 20 g   | 15 min | 8 %        |
| Aroma (end of boil) | Talus | 20 g   | 10 min | 8 %        |
| Aroma (end of boil) | Talus | 20 g   | 5 min  | 8 %        |