

# Gorączkowa sytuacja

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **67**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **80C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (85.7%)	80 %	4
Grain	Rice, Flaked	0.5 kg (7.1%)	70 %	2
Sugar	Candi Sugar, Clear	0.5 kg (7.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Citra	25 g	15 min	12 %
Aroma (end of boil)	El Dorado	25 g	15 min	15 %
Whirlpool	Simcoe	50 g	1 min	13.2 %
Whirlpool	Sabro	25 g	1 min	15 %
Dry Hop	Sabro	25 g	3 day(s)	15 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %
Dry Hop	El Dorado	25 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM54 Gorączka kalifornijska	Ale	Culture	500 g	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	10 min