

Leśne Runo

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **12**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (64.3%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (7.1%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Simcoe | 50 g | 5 min | 13.2 % |
| Whirlpool | Galaxy | 25 g | 0 min | 15 % |
| Whirlpool | Eclipse | 25 g | 0 min | 18.4 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 13.2 % |
| Dry Hop | Galaxy | 25 g | 3 day(s) | 15 % |
| Dry Hop | Eclipse | 25 g | 3 day(s) | 18.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------|-----|-------|--------|------------|
| WLP067 - Coastal Haze | Ale | Slant | 500 ml | White Labs |
|-----------------------|-----|-------|--------|------------|

Extras

| Type | Name | Amount | Use for | Time |
|------|--------------|--------|---------|-------|
| Herb | Pędy sosny | 100 g | Boil | 5 min |
| Herb | Pędy świerku | 100 g | Boil | 5 min |