

Mglisty Poranek

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **70**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (87.7%)	85 %	7
Grain	Weyermann - Acidulated Malt	0.2 kg (3.5%)	80 %	6
Grain	Biscuit Malt	0.5 kg (8.8%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	50 min	10 %
Boil	Amarillo	15 g	50 min	9.5 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Amarillo	10 g	30 min	9.5 %
Aroma (end of boil)	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Dry Hop	Mosaic	50 g	10 day(s)	10 %
Dry Hop	Amarillo	50 g	10 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP060 - American Ale Yeast Blend	Ale	Liquid	0.035 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Lemon grass	30 g	Boil	10 min

Notes

- Fermentacja burzliwa - 4 dni w temp. ok 18st. C, 3-4 dni w temp ok 20 st. C. Fermentacja cicha - 10 dni. Na 20 litrów piwa, do refermentacji trzeba ~100 gram cukru.
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