

Mmmm, soczek

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **40**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (50%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1 kg (16.7%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1 kg (16.7%) | 83 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (8.3%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.5 kg (8.3%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| First Wort | Summit | 5 g | 20 min | 17 % |
| Boil | Cascade PL | 10 g | 60 min | 5.2 % |
| Aroma (end of boil) | Citra | 10 g | 30 min | 12 % |
| Aroma (end of boil) | Amarillo | 10 g | 30 min | 9.5 % |
| Aroma (end of boil) | Summit | 10 g | 30 min | 17 % |
| Aroma (end of boil) | Citra | 5 g | 5 min | 12 % |
| Aroma (end of boil) | Amarillo | 5 g | 5 min | 9.5 % |
| Aroma (end of boil) | Summit | 5 g | 5 min | 17 % |
| Whirlpool | Equinox | 20 g | 0 min | 13.1 % |
| Whirlpool | Palisade | 20 g | 0 min | 7.5 % |

| | | | | |
|---------|----------|------|-----------|-------|
| Dry Hop | Summit | 20 g | 19 day(s) | 17 % |
| Dry Hop | Palisade | 20 g | 19 day(s) | 7.5 % |
| Dry Hop | Summit | 20 g | 5 day(s) | 17 % |
| Dry Hop | Palisade | 20 g | 5 day(s) | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
| Safale S-33 | Ale | Slant | 250 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------|--------|---------|-------|
| Spice | Sól | 5 g | Boil | 5 min |

Notes

- Receptura wstępna - ewoluuje
Apr 25, 2018, 2:53 PM