

# nocny patrol

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **23**
- SRM **5.5**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	2.6 kg (41.9%)	80 %	5
Grain	Weyermann - Bohemian Pilsner Malt	1.8 kg (29%)	81 %	4
Grain	barke munich weyermann	0.9 kg (14.5%)	81 %	20
Grain	Weyermann - Carapils	0.5 kg (8.1%)	78 %	4
Grain	płatki jęczmienne	0.4 kg (6.5%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	5 min	15.5 %
Boil	Chinook	30 g	5 min	13 %
Boil	Equinox	30 g	5 min	13.1 %
Dry Hop	Warrior	30 g	5 day(s)	15.5 %
Dry Hop	Chinook	30 g	5 day(s)	13 %
Dry Hop	Equinox	30 g	5 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	70 min