

# platek

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **78**
- SRM **4.5**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (33.3%)	80 %	4
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	20 g	60 min	7.2 %
Boil	Książęcy	30 g	60 min	10.1 %
Boil	Książęcy	10 g	30 min	10.1 %
Boil	exp	30 g	30 min	11.2 %
Aroma (end of boil)	Książęcy	10 g	0 min	10.1 %
Aroma (end of boil)	exp	30 g	0 min	11.2 %
Dry Hop	exp	40 g	---	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm 41	Ale	Slant	500 ml	Fermentis