

Przechył Krytyczny IPA 16BLG

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **34**
- SRM **9.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **59.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **44.2 liter(s)**
- Total mash volume **60 liter(s)**

Steps

- Temp **35 C**, Time **10 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **44.2 liter(s)** of strike water to **37.7C**
- Add grains
- Keep mash **10 min** at **35C**
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **31.5 liter(s)** of **76C** water or to achieve **59.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (63.3%) | 80 % | 5 |
| Grain | Pszeniczny | 2.5 kg (15.8%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 1.2 kg (7.6%) | 79 % | 10 |
| Grain | Strzegom Karmel 300 | 0.5 kg (3.2%) | 70 % | 299 |
| Grain | Żytni | 0.6 kg (3.8%) | 85 % | 10 |
| Grain | Jęczmień niesłodowany | 1 kg (6.3%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Green Bullet | 35 g | 60 min | 12.9 % |
| Boil | Puławski | 8 g | 60 min | 4.3 % |
| Boil | lunga | 35 g | 20 min | 11 % |
| Aroma (end of boil) | Summit | 50 g | 5 min | 14.3 % |
| Dry Hop | Chinook | 50 g | 7 day(s) | 13 % |
| Dry Hop | Mosaic | 50 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|-------|--------|------------|
| Mauribrew Draught | Ale | Slant | 400 ml | #48 |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | whirlfoc | 2 g | Boil | 15 min |