

# Remontowe

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 3 kg (61.2%)   | 81 %  | 4   |
| Grain | Pszeniczny           | 0.6 kg (12.2%) | 85 %  | 4   |
| Grain | Weyermann - Carapils | 0.6 kg (12.2%) | 78 %  | 4   |
| Grain | Abbey Malt Weyermann | 0.2 kg (4.1%)  | 75 %  | 45  |
| Grain | Płatki pszeniczne    | 0.2 kg (4.1%)  | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.3 kg (6.1%)  | 85 %  | 3   |

## Hops

| Use for   | Name    | Amount | Time      | Alpha acid |
|-----------|---------|--------|-----------|------------|
| Whirlpool | Citra   | 25 g   | 30 min    | 12 %       |
| Whirlpool | Chinook | 25 g   | 30 min    | 13 %       |
| Whirlpool | Mosaic  | 25 g   | 30 min    | 10 %       |
| Dry Hop   | Mosaic  | 35 g   | 14 day(s) | 10 %       |
| Dry Hop   | Citra   | 35 g   | 14 day(s) | 12 %       |
| Dry Hop   | Chinook | 25 g   | 3 day(s)  | 13 %       |
| Dry Hop   | Mosaic  | 40 g   | 3 day(s)  | 10 %       |
| Dry Hop   | Citra   | 40 g   | 3 day(s)  | 12 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

## Extras

| Type  | Name      | Amount | Use for | Time   |
|-------|-----------|--------|---------|--------|
| Other | Chłodnica | 1 g    | Boil    | 15 min |

## Notes

- Chmiele po wyłączeniu palnika. Rozpoczęcie chłodzenia po 30min.  
*Jul 6, 2017, 12:08 PM*