

# Sarmackie konfrontacje

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **64**
- SRM **4.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (58.3%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	25 g	20 min	10 %
Boil	Zula	30 g	20 min	8.3 %
Boil	Citra	30 g	20 min	13.2 %
Aroma (end of boil)	Sorachi Ace	50 g	0 min	10 %
Whirlpool	Citra	25 g	---	10 %
Whirlpool	Zula	25 g	---	13.2 %
Whirlpool	Sorachi Ace	25 g	---	10 %
Dry Hop	Sorachi Ace	25 g	---	10 %
Boil	Citra	10 g	60 min	10 %