

Ściśnięta Mgiełka

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **50 min**
- Evaporation rate **12 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **67 C**, Time **65 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.4 kg (28.8%)	82 %	4
Grain	Weyermann - Pilsner Malt	1 kg (20.6%)	81 %	5
Grain	Viking Pale Ale malt	0.7 kg (14.4%)	80 %	5
Grain	Płatki owsiane	0.5 kg (10.3%)	60 %	3
Grain	Weyermann Carahell	0.47 kg (9.7%)	77 %	26
Grain	Chit Malt	0.2 kg (4.1%)	50 %	2
Grain	Słód owsiany Fawcett	0.19 kg (3.9%)	61 %	5
Grain	Słód pszeniczny Bestmalz	0.15 kg (3.1%)	82 %	5
Grain	Viking Malt Enzymatyczny	0.25 kg (5.1%)	82 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	20 min	11.8 %
Boil	Chinook	25 g	20 min	11.5 %
Aroma (end of boil)	Mosaic	50 g	1 min	11.8 %

Aroma (end of boil)	Chinook	50 g	1 min	11.5 %
Dry Hop	Eclipse	50 g	3 day(s)	17.7 %
Talus CryoHops 25g odpowiada 50g peletu				
Dry Hop	Mosaic	25 g	2 day(s)	11.8 %
Mosaic CryoHops 25g odpowiada 50g peletu				
Dry Hop	Chinook	25 g	2 day(s)	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34 / 70	Lager	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	2 g	Mash	90 min
Water Agent	Gip piwowarski	1.5 g	Mash	90 min