

Sesyjny Harlem single hop

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **36.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **16 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|--------------------------------|----------------|-------|------|
| Grain | Pale Wiking Malt | 2 kg (47.6%) | 79 % | 6 |
| Grain | Pszenica niesłodowana | 0.5 kg (11.9%) | 70 % | 2 |
| Temperatura kleikowania pszenicy: 58-64 °C. | | | | |
| Grain | Pszeniczny jasny 3,5-6 | 0.5 kg (11.9%) | 82 % | 5 |
| Grain | Płatki owsiane błyskawiczne | 0.5 kg (11.9%) | 70 % | 4 |
| Temperatura kleikowania pszenicy: 53-59 °C | | | | |
| Grain | Caramunich typ III Weyermann | 0.25 kg (6%) | 73 % | 150 |
| Grain | Czekoladowy Ciemny Viking Malt | 0.07 kg (1.7%) | 1 % | 1000 |
| Grain | Extra Black Bestmalz | 0.38 kg (9%) | 1 % | 1400 |
| Na koniec dekstrynowej | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 8.8 % |

| | | | | |
|---------------------|------------|-------|-----------|-----|
| Aroma (end of boil) | Cascade PL | 40 g | 10 min | 8 % |
| Dry Hop | Cascade PL | 110 g | 10 day(s) | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 300 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|----------|--------|
| Water Agent | Kwas mlekowy | 3 g | Mash | 60 min |
| Water Agent | Gips piwowarski | 3 g | Mash | 1 min |
| Other | Łuska ryżowa | 75 g | Mash | 70 min |
| Other | HopSpider | 1 g | Boil | 10 min |
| Fining | Mech irlandzki | 5 g | Boil | 10 min |
| Other | Chłodnica | 1 g | Boil | 20 min |
| Water Agent | Kwas askorbinowy | 2 g | Bottling | --- |

Notes

- Woda RO + Kran 1:1
May 16, 2020, 8:20 PM
- Dobrze napowietrzyć brzeczke!!
May 16, 2020, 8:31 PM
- Dekokcja 1 warowa:
|
Odebrać dekokt 4.5 L przy 67°C.
Dekokt podgrzać do 72° na 10 min.
Dekokt gotować przez 20 min.
Podgrzać dekoktem do 72°
May 16, 2020, 8:31 PM