

# śmiecuszek

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **27**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (63.5%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (15.9%)	80 %	4
Grain	Płatki owsiane	0.5 kg (7.9%)	85 %	3
Grain	Płatki pszeniczne	0.8 kg (12.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.5 %
Boil	Amarillo	20 g	60 min	7.5 %
Aroma (end of boil)	Mosaic	10 g	1 min	11.7 %
Aroma (end of boil)	Citra	10 g	1 min	13.5 %
Whirlpool	Mosaic	15 g	---	11.7 %
Whirlpool	Citra	20 g	---	13.5 %
Whirlpool	Amarillo	5 g	---	7.5 %
Dry Hop	Mosaic	40 g	2 day(s)	11.7 %
Dry Hop	Equinox (Ekuanot)	20 g	2 day(s)	16.1 %
Dry Hop	Amarillo	20 g	2 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

## Notes

- skleikować płatki  
*Apr 12, 2018, 7:15 PM*