

# Swierzak

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **42**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **32.1 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **25.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (78.1%)	83 %	6
Grain	Briess - Wheat Malt, White	1 kg (15.6%)	85 %	5
Grain	Abbey Malt Weyermann	0.4 kg (6.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	20 g	10 min	13 %
Boil	Motueka	20 g	10 min	7.7 %
Boil	Azacca	20 g	5 min	13 %
Boil	Motueka	20 g	5 min	7.7 %
Boil	Azacca	20 g	0 min	13 %
Boil	Motueka	20 g	0 min	7.7 %
Whirlpool	Azacca	40 g	20 min	13 %
Whirlpool	Motueka	40 g	20 min	7.7 %
Dry Hop	Azacca	75 g	2 day(s)	13 %
Dry Hop	Motueka	75 g	2 day(s)	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
crossmyloof brew FOUR	Ale	Slant	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Campden tablet	7.5 g	Mash	60 min
Water Agent	AMS	6.6 g	Mash	60 min
Water Agent	DWB	37 g	Mash	60 min

### Notes

- 27 litrów wody do zacierania i do tego 4.6ml AMS + 25.6g DWB + 5g CT. Wysładzenie 12 litrow wody i do tego 2ml AMS + 11.4g DWB + 2.5g CT  
*Jun 4, 2020, 4:15 AM*
- PH zacieru było trochę za duże dodałem 2ml lactic acid. Na początku PH było ok 5.5 po dodaniu kwasu ustawiło się na 5.29 - 5.32 dwa odczyty z doch PH metrow.  
*Jun 4, 2020, 3:01 PM*
- Po wyłączeniu palnika chmiel wsypany i przetrzymany 10min co jakiś czas mieszając. Whirlpool 20min też co jakiś czas mieszając. Whirlpool start od 78 i spadło do ok 72.  
*Jun 4, 2020, 6:20 PM*