

Warsztaty 2022

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **78**
- SRM **4.8**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 100 g | 60 min | 4.5 % |
| Whirlpool | Galaxy | 50 g | 50 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us5 | Ale | Dry | 10 g | --- |