

## Weekend w Innsmouth

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **33**
- SRM **18.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Pszeniczny	1.5 kg (23.1%)	85 %	4
Grain	Płatki owsiane	0.8 kg (12.3%)	85 %	3
Grain	Carafa special III 1300-1500	0.2 kg (3.1%)	70 %	1400

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### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	25 g	10 min	13.2 %
Whirlpool	Mandarina Bavaria	40 g	30 min	8 %
65 st C				
Whirlpool	Palisade	40 g	30 min	8 %
65 st C				
Dry Hop	Mosaic	25 g	5 day(s)	13.2 %
Dry Hop	Mandarina Bavaria	60 g	5 day(s)	8 %
Dry Hop	Palisade	60 g	5 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	500 ml	---