

# yogowanie PN25

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **25**
- SRM **3.8**
- 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 **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (24.2%)	81 %	4
Grain	Briess - Wheat Malt, White	1.2 kg (19.4%)	85 %	5
Grain	Chit Malt	1 kg (16.1%)	50 %	2
Grain	Oats, Malted	1 kg (16.1%)	80 %	2
Grain	Oats, Flaked	1.3 kg (21%)	80 %	2
Grain	Rye, Flaked	0.2 kg (3.2%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rody hodowlane 3/20	35 g	15 min	7.5 %
Boil	Zula	40 g	10 min	8.3 %
Whirlpool	Książęcy	25 g	0 min	7 %
Whirlpool	Zula	25 g	0 min	8.3 %
Whirlpool	Książęcy	25 g	0 min	7 %
Dry Hop	Rody hodowlane 3/20	25 g	1 day(s)	24 %

Dry Hop	Zula	25 g	2 day(s)	8.3 %
Dry Hop	Książęcy	25 g	3 day(s)	7 %
Dry Hop	Rody hodowlane 3/20	50 g	5 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	18 g	Lallemand

## Notes

- Fermentacja:  
18 C 3 dni  
22 c 9 dni  
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