

Zamacone

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **43**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **55 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **80C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (65.8%)	80 %	4
Grain	Płatki owsiane	0.7 kg (18.4%)	85 %	3
Grain	Weyermann - Carapils	0.35 kg (9.2%)	78 %	4
Adjunct	Płatki pszeniczne	0.25 kg (6.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	55 min	15.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	10 min	15.5 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Dry Hop	Citra	15 g	14 day(s)	12 %
Dry Hop	Azacca	15 g	7 day(s)	14 %
Dry Hop	Sabro	15 g	7 day(s)	14.8 %
Dry Hop	Azacca	15 g	3 day(s)	14 %
Dry Hop	Sabro	15 g	3 day(s)	14.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Original British Ale Yeast Withbread OBAY 04	Ale	Dry	10 g	---

Notes

- Citra na biotransformację
BLG po gotowaniu 16
Jan 17, 2021, 12:26 AM