

Nantucket v4

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **35**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (65.7%)	81 %	4
Grain	Płatki owsiane	0.6 kg (17.1%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (17.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvín 2019	35 g	20 min	11 %
20 minut w 70 stopniach, mieszając co jakiś czas				
Whirlpool	Mosaic 2018	20 g	20 min	10 %
20 minut w 70 stopniach, mieszając co jakiś czas				
Dry Hop	Mosaic 2019	25 g	1 day(s)	10 %
24h w temp 17 stopni, 48h cold crash.				
Dry Hop	Citra 2019	25 g	1 day(s)	12 %
24h w temp 17 stopni, 48h cold crash.				

Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Daze	Ale	Slant	400 ml	The Yeast Bay

Półowa stoika 900ml

Extras

Type	Name	Amount	Use for	Time
Other	Łuska Ryżowa	80 g	Mash	60 min