Leśne Runo

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **12**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg *(64.3%)*	80 %	5
Grain	Pszeniczny	1 kg *(14.3%)*	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg *(7.1%)*	61 %	5
Grain	Płatki owsiane	0.5 kg *(7.1%)*	60 %	3
Grain	Płatki pszeniczne	0.5 kg *(7.1%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	50 g	5 min	13.2 %
Whirlpool	Galaxy	25 g	0 min	15 %
Whirlpool	Eclipse	25 g	0 min	18.4 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Galaxy	25 g	3 day(s)	15 %
Dry Hop	Eclipse	25 g	3 day(s)	18.4 %

Yeasts

Name	Type	Form	Amount	Laboratory

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WLP067 - Coastal Haze	Ale	Slant	500 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Herb	Pędy sosny	100 g	Boil	5 min
Herb	Pędy świerku	100 g	Boil	5 min

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