

Do Szpiku Kości

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **56**
- SRM **3.4**
- 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 **3.33 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **68.3C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (66.7%)	81 %	4
Grain	Casle Malting Whisky Nature	1.5 kg (33.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	100 g	15 min	10 %
Dry Hop	Mosaic	100 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc T	1.25 g	Boil	15 min

Notes

- Mosaic Single Hop Peated Session West Coast India Pale Ale? Dokładnie tak! Piwo zepsute DO SZPIKU

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

KOŚCI. Czyli koszmar każdego birgiczka spuszczonego się nad kolejną nową tripyl hejzi ipką. Tylko jeden chmiel? Wytrawne do bólu? Ekstrakt tylko 10%? A co gorsza z dodatkiem słodu wędzonego torfem? To piwo tak okrutne, że tylko nieliczni je polubią.

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