

## Weekend w Innsmouth

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **33**
- SRM **18.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC  |
|-------|------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt         | 4 kg (61.5%)   | 80 %  | 5    |
| Grain | Pszeniczny                   | 1.5 kg (23.1%) | 85 %  | 4    |
| Grain | Płatki owsiane               | 0.8 kg (12.3%) | 85 %  | 3    |
| Grain | Carafa special III 1300-1500 | 0.2 kg (3.1%)  | 70 %  | 1400 |

koniec zacierania

### Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Aroma (end of boil) | Mosaic            | 25 g   | 10 min   | 13.2 %     |
| Whirlpool           | Mandarina Bavaria | 40 g   | 30 min   | 8 %        |
| 65 st C             |                   |        |          |            |
| Whirlpool           | Palisade          | 40 g   | 30 min   | 8 %        |
| 65 st C             |                   |        |          |            |
| Dry Hop             | Mosaic            | 25 g   | 5 day(s) | 13.2 %     |
| Dry Hop             | Mandarina Bavaria | 60 g   | 5 day(s) | 8 %        |
| Dry Hop             | Palisade          | 60 g   | 5 day(s) | 8 %        |

## Yeasts

| Name                    | Type | Form  | Amount | Laboratory |
|-------------------------|------|-------|--------|------------|
| FM55 Zielone<br>Wzgórze | Ale  | Slant | 500 ml | ---        |