Błotnistou IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **123**
- SRM **15**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg *(78.1%)*	83 %	6
Grain	Weyermann - Carared	0.5 kg *(7.8%)*	75 %	45
Grain	Płatki owsiane	0.5 kg *(7.8%)*	85 %	3
Grain	Weyermann - Carafa III	0.1 kg *(1.6%)*	70 %	1400
Dry Extract	Ekstrakt słodowy Monachijski - Weyermann Munich Amber	0.3 kg *(4.7%)*	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	13.2 %
Boil	Simcoe	30 g	20 min	13.2 %
Aroma (end of boil)	Simcoe	230 g	2 min	13.2 %
Aroma (end of boil)	sabro	100 g	2 min	15 %

Yeasts

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

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

Notes

- Niepijalne, goryczka jest jak obcy co ma drugą zabójczą goryczkę na języku i trzecią i zalega jak coś co zajebiście zalega... Marzenie spełnione.
  Apr 22, 2020, 9:27 PM