50th Beerthday session chillout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(72.7%)*	81 %	4
Grain	Pszeniczny	1 kg *(18.2%)*	85 %	4
Grain	Płatki pszeniczne	0.5 kg *(9.1%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Riwaka	50 g	5 min	3.3 %
Boil	Nelson Sauvin	50 g	5 min	11 %
Boil	Superdelic	50 g	5 min	9 %
Boil	Citra	50 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time

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Other	Łuska Ryżu	200 g	Mash	60 min

Notes

- Łuska ryżu robi robotę 25 minut filtracji.
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