

Bory malborskie v2

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **32**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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 **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (71.4%)	82 %	4
Grain	Viking Wheat Malt	1 kg (14.3%)	83 %	5
Grain	Carabelge	1 kg (14.3%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	30 min	10 %
Boil	Mosaic	30 g	5 min	10 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---

Notes

- Do wysładzania użyto wywaru z pędów sosny. Pędy sosny dodane także do gotowania na 30 minut.
Jun 19, 2022, 9:33 AM