

# Ściśnięta Mgiełka

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **4.3**
- 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 **50 min**
- Evaporation rate **12 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **67 C**, Time **65 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt      | 1.4 kg (28.8%) | 82 %  | 4   |
| Grain | Weyermann - Pilsner Malt | 1 kg (20.6%)   | 81 %  | 5   |
| Grain | Viking Pale Ale malt     | 0.7 kg (14.4%) | 80 %  | 5   |
| Grain | Płatki owsiane           | 0.5 kg (10.3%) | 60 %  | 3   |
| Grain | Weyermann Carahell       | 0.47 kg (9.7%) | 77 %  | 26  |
| Grain | Chit Malt                | 0.2 kg (4.1%)  | 50 %  | 2   |
| Grain | Słód owsiany Fawcett     | 0.19 kg (3.9%) | 61 %  | 5   |
| Grain | Słód pszeniczny Bestmalz | 0.15 kg (3.1%) | 82 %  | 5   |
| Grain | Viking Malt Enzymatyczny | 0.25 kg (5.1%) | 82 %  | 7   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Mosaic  | 25 g   | 20 min | 11.8 %     |
| Boil                | Chinook | 25 g   | 20 min | 11.5 %     |
| Aroma (end of boil) | Mosaic  | 50 g   | 1 min  | 11.8 %     |

|  |         |      |          |        |
|--|---------|------|----------|--------|
| Aroma (end of boil)                      | Chinook | 50 g | 1 min    | 11.5 % |
| Dry Hop                                  | Eclipse | 50 g | 3 day(s) | 17.7 % |
| Talus CryoHops 25g odpowiada 50g peletu  |         |      |          |        |
| Dry Hop                                  | Mosaic  | 25 g | 2 day(s) | 11.8 % |
| Mosaic CryoHops 25g odpowiada 50g peletu |         |      |          |        |
| Dry Hop                                  | Chinook | 25 g | 2 day(s) | 11.5 % |

## Yeasts

| Name     | Type  | Form  | Amount | Laboratory |
|----------|-------|-------|--------|------------|
| W34 / 70 | Lager | Slant | 300 ml | ---        |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | Kwas fosforowy | 2 g    | Mash    | 90 min |
| Water Agent | Gip piwowarski | 1.5 g  | Mash    | 90 min |