

#1.2 Hercynit (based on Riverwards IPA) + 10% chmielu

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **70**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **43.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **31.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (83.3%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (8.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Aroma (end of boil) | Amarillo | 77 g | 5 min | 9.5 % |
| Aroma (end of boil) | Citra | 77 g | 5 min | 12 % |
| Whirlpool | Amarillo | 77 g | 45 min | 9.5 % |
| Whirlpool | Citra | 77 g | 45 min | 12 % |
| Dry Hop | Amarillo | 150 g | 5 day(s) | 9.5 % |
| Dry Hop | Citra | 150 g | 5 day(s) | 12 % |
| Dry Hop | Simcoe | 50 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 20 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | Whirfloc | 2.5 g | Boil | 15 min |

Notes

- Chmiele na gotowanie wrzucić już do brzezki w trakcie wyładzania.

Brzeczke rozcieńczyć do 14.7 BLG

Step by Step

Mill the grains and dough-in with 17.25 quarts (16.3 L) of strike water, for a mash ratio of about 1.25 quarts per pound of grain (2.6 L/kg). Target a mash temperature of 150 °F (66 °C) and hold for 60 minutes. Sparge with 170 °F (77 °C) water. While the runnings are being collected, add your first wort hop addition. Collect approximately 7 gallons (26.4 L) of wort runoff and bring to a boil. The goal is to get 5.5 gallons (21 L) into the fermenter. Add the Irish moss with 15 minutes left in the boil. Add the first charge of Amarillo® and Citra® hops with 5 minutes left in the boil.

After the 60-minute boil, chill the entire wort down to 185 °F (85 °C) and add the whirlpool/hop stand addition of hops and let the wort rest for 45 minutes with the lid on. Once the whirlpool/hop stand is complete, chill your wort to yeast pitching temperature.

Pitch your yeast as a 1.5-L yeast starter and ferment at 64–70 °F (18–21 °C). Fermentation should take 10–14 days. Following fermentation, dry hop for five days before bottling or transferring to keg. Prime to 2.3 volumes of CO₂.

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