

## #187 Dżem 2023

---

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **27**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **24.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Clear Choice	3 kg (85.7%)	80 %	5.5
Grain	Viking Malt owsiany	0.5 kg (14.3%)	61 %	5.5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL 2022	20 g	60 min	7.8 %
Aroma (end of boil)	Pacifica NZ 2022	20 g	30 min	4 %
Dry Hop	Cascade PL 2022	30 g	7 day(s)	7.8 %
Dry Hop	Pacifica NZ 2022	30 g	7 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	40 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Suszona skórka słodkiej pomarańczy	20 g	Boil	1 min