

#8: SESYJNIE

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80.8%)	80 %	5
Grain	Płatki owsiane	0.8 kg (16.2%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.15 kg (3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	40 min	12.8 %
Aroma (end of boil)	Amarillo	20 g	10 min	8.6 %
Whirlpool	Amarillo	50 g	0 min	8.6 %
Whirlpool	Dr Rudi	20 g	0 min	11.9 %
Dry Hop	Pacifica (NZ)	50 g	6 day(s)	4.8 %
Dry Hop	Waimea	50 g	6 day(s)	15.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Dziś zabutelkowane 36 butelek.
Danstary ładnie zesły do niecałych 3 BLG, burzliwa w 17 do 20 stopni. Whirpool z 50 g Amarillo dodane na wyłączenie palnika i w 80 'C dodane dr rudi. Rozlane z 100g glukozy. Na dziś goryczka wyższa myślę ~ 45 IBU.
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