

Beer 7

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU ---
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Steps

- Temp **75 C**, Time **12 min**

Mash step by step

- Heat up **3 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **12 min** at **75C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **8.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Surowiec	1 kg (100%)	75 %	12

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Chmiel	12 g	15 min	75 %

Yeasts

Name	Type	Form	Amount	Laboratory
Drożdże	Ale	Dry	7 g	Lab7

Extras

Type	Name	Amount	Use for	Time
Flavor	Cukier	1 g	Mash	12 min

Notes

- Notatka
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