

Corka mleczarza plus

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **61**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.1 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 3 kg (49.2%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 2 kg (32.8%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (6.6%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.4 kg (6.6%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.3 kg (4.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Marynka | 50 g | 50 min | 10 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 12 % |
| Aroma (end of boil) | Amarillo | 10 g | 10 min | 9.5 % |
| Aroma (end of boil) | Centennial | 10 g | 10 min | 10.5 % |
| Dry Hop | Amarillo | 40 g | 5 day(s) | 9.5 % |
| Dry Hop | Citra | 40 g | 5 day(s) | 12 % |
| Dry Hop | Centennial | 40 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Laktozę dodać na koniec gotowania (10 minut)
May 29, 2018, 10:39 PM