

Jaki widelec?

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **41**
- SRM **2.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **69 C**, Time **45 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **0 min** at **79C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pale Ale Strzegom | 1 kg (50%) | 79 % | 6 |
| Grain | Żytni Strzegom | 0.5 kg (25%) | 81 % | 8 |
| Grain | Orkiszowy Bestmalz | 0.5 kg (25%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Pacific Gem | 10 g | 40 min | 15.3 % |
| Boil | WAI-ITI | 10 g | 10 min | 2.8 % |
| Boil | Nelson Sauvín | 10 g | 10 min | 11.1 % |
| Whirlpool | Nelson Sauvín | 10 g | 15 min | 11.1 % |
| Whirlpool | Waimea | 10 g | 15 min | 15.3 % |
| Dry Hop | Pacific Gem | 40 g | 5 day(s) | 15.3 % |
| Dry Hop | Nelson Sauvín | 30 g | 5 day(s) | 11.1 % |
| Dry Hop | Waimea | 40 g | 5 day(s) | 15.3 % |
| Dry Hop | WAI-ITI | 40 g | 5 day(s) | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|-----------------------|-----|-------|-------|------------------|
| FM42 Stare Nadreńskie | Ale | Slant | 80 ml | Fermentum Mobile |
|-----------------------|-----|-------|-------|------------------|