

# lekka 10-12 blg na lato jesien 2024, warzone zapewne po urlopie w sierpniu

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **52.9 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.95 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **40.3 liter(s)**

## Steps

- Temp **70 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **30.1 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **90 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **33 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

## Fermentables

| Type    | Name                       | Amount        | Yield  | EBC |
|---------|----------------------------|---------------|--------|-----|
| Grain   | Briess - Pilsen Malt       | 8 kg (76.2%)  | 80.5 % | 2   |
| Grain   | Briess - Wheat Malt, White | 0 kg          | 85 %   | 5   |
| Grain   | Barley, Flaked             | 2.2 kg (21%)  | 70 %   | 4   |
| Adjunct | ryzowa luska               | 0.3 kg (2.9%) | 1 %    | 1   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Citra  | 10 g   | 15 min   | 13.3 %     |
| Boil                | Simcoe | 10 g   | 15 min   | 13.2 %     |
| Boil                | Mosaic | 10 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Citra  | 40 g   | 1 min    | 13.3 %     |
| Aroma (end of boil) | Mosaic | 40 g   | 1 min    | 12 %       |
| Aroma (end of boil) | Simcoe | 40 g   | 1 min    | 13.2 %     |
| Dry Hop             | Citra  | 50 g   | 5 day(s) | 13.3 %     |
| Dry Hop             | Mosaic | 50 g   | 5 day(s) | 12 %       |
| Dry Hop             | Simcoe | 50 g   | 5 day(s) | 13.2 %     |

## Yeasts

| <b>Name</b>                            | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--|-------------|-------------|---------------|-------------------|
| Hot Head                               | Ale         | Liquid      | 1000 ml       | omega             |
| OYL-217 - C2C<br>American<br>Farmhouse | Ale         | Liquid      | 1000 ml       | omega             |

### **Notes**

- lekkie piwo 12 blg ale nie wytrawne do bolu ma miec ciało z pãłatkow  
*May 25, 2022, 1:20 PM*