

młody kopsnij browara

- Gravity **14.9 BLG**
- ABV ---
- IBU **68**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.5 kg (88%) | 79 % | 6 |
| Grain | Strzegom pszeniczny | 0.5 kg (8%) | 81 % | 6 |
| Sugar | cukier | 0.25 kg (4%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 40 g | 15 min | 13.5 % |
| Boil | Amarillo | 40 g | 15 min | 8.8 % |
| Boil | Simcoe | 40 g | 15 min | 13 % |
| Boil | Citra | 10 g | 0 min | 12 % |
| Boil | Amarillo | 10 g | 0 min | 9.5 % |
| Boil | Simcoe | 10 g | 0 min | 13 % |
| Whirlpool | Citra | 10 g | 60 min | 12 % |
| Whirlpool | Amarillo | 10 g | 60 min | 9.5 % |
| Whirlpool | Simcoe | 10 g | 60 min | 13 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 9.5 % |

| | | | | |
|---------|--------|------|----------|------|
| Dry Hop | Simcoe | 30 g | 5 day(s) | 13 % |
|---------|--------|------|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |