

# mocne chmielone słodowe

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **55**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Chit Malt	1 kg (12.5%)	50 %	2
Grain	Golden Ale Viking Malt	2 kg (25%)	80 %	12
Grain	Słód Pilznieński Bestmalz	5 kg (62.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer	40 g	15 min	5.5 %
Boil	Magnum	40 g	50 min	13.5 %
Boil	Sybilla	30 g	15 min	3.5 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %
Dry Hop	Sybilla	40 g	5 day(s)	3.5 %
Dry Hop	Lublin (Lubelski)	40 g	5 day(s)	4 %
Dry Hop	Hallertauer	30 g	5 day(s)	5.5 %

## Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	7 g	Boil	15 min
Fining	Żeltyna	1 g	Secondary	4 day(s)

### Notes

- Cold rush 2 dni 2stC.

5 gram żelatyny na 20 l.  
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