

# MODŻAJTO

- Gravity **13.1 BLG**
- ABV ---
- IBU **63**
- SRM **5.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.6 kg (66.7%)	80 %	7
Grain	Płatki owsiane	1.5 kg (27.8%)	85 %	3
Grain	Abbey Malt Weyermann	0.3 kg (5.6%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

## Notes

- cicha - 10l zest z 3 limonek + sok, 5g suszonej mięty, 15g mieszanki Citra i Amarillo

10l - 30g herbaty Oolong Milk i 15g Citra i Amarillo  
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