

## owies 2

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale        | 4.5 kg (75%)  | 79 %  | 6   |
| Grain | Słód owsiany Fawcett     | 1 kg (16.7%)  | 61 %  | 5   |
| Grain | Viking Malt Caramel Pale | 0.1 kg (1.7%) | 80 %  | 8   |
| Grain | Płatki owsiane           | 0.4 kg (6.7%) | 85 %  | 3   |

### Hops

| Use for             | Name           | Amount | Time     | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil                | lunga          | 20 g   | 30 min   | 11 %       |
| Aroma (end of boil) | Chinook PL     | 20 g   | 5 min    | 5.2 %      |
| Whirlpool           | sabro          | 20 g   | 5 min    | 14.8 %     |
| Whirlpool           | Citra          | 20 g   | 5 min    | 13 %       |
| Dry Hop             | sabro          | 30 g   | 4 day(s) | 14.8 %     |
| Dry Hop             | Citra          | 30 g   | 4 day(s) | 13 %       |
| Dry Hop             | Nelson Sauvign | 50 g   | 4 day(s) | 11 %       |
| Dry Hop             | Chinook PL     | 30 g   | 4 day(s) | 5.2 %      |

### Yeasts

| Name           | Type | Form  | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| american ale 2 | Ale  | Slant | 150 ml | YB         |

### Extras

| Type        | Name     | Amount | Use for | Time   |
|-------------|----------|--------|---------|--------|
| Water Agent | NaCl     | 7 g    | Boil    | 60 min |
| Water Agent | H3 PO4   | 6 g    | Mash    | 60 min |
| Fining      | whirfloc | 4 g    | Boil    | 5 min  |