

# Palmer - Zwycięstwo i chaos

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **49**
- SRM **6.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **22.7 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (81.6%)	80 %	6
Grain	Monachijski typ II 20-25 EBC Weyermann	0.45 kg (7.3%)	80 %	22.5
Grain	Karmelowy Czerwony	0.225 kg (3.7%)	75 %	50
Adjunct	Płatki kukurydziane	0.45 kg (7.3%)	--- %	---

Czy to kleikować? Jak to liczyć?

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	East Kent Goldings	30 g	30 min	5.1 %
Boil	Styrian Golding	30 g	30 min	4.5 %
Whirlpool	East Kent Goldings	30 g	15 min	5.1 %
Whirlpool	Styrian Golding	30 g	15 min	4.5 %
Dry Hop	East Kent Goldings	30 g	4 day(s)	5.1 %
Dry Hop	Styrian Golding	30 g	4 day(s)	4.5 %

## Yeasts

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

- Ogarnąć o co chodzi z płatkami - jak je liczyć i czy kleikować.  
Przeliczyć na BIAB  
*Apr 22, 2021, 10:27 PM*