

# Peter Nenenene

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- Gravity **15.4 BLG**
- ABV ---
- IBU **83**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (89.2%)	79 %	6
Grain	Strzegom Żytni	0.3 kg (6.7%)	81 %	8
Sugar	Candi Sugar, Clear	0.185 kg (4.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.5 %
Aroma (end of boil)	Mosaic	10 g	30 min	12 %
Aroma (end of boil)	Citra	20 g	15 min	13.5 %
Aroma (end of boil)	Simcoe	20 g	5 min	11.4 %
Whirlpool	Citra (70 `C)	20 g	30 min	13.5 %
Whirlpool	Mosaic (70 `C)	35 g	30 min	12 %
Whirlpool	Chinook (70 `C)	15 g	30 min	13 %
Dry Hop	Chinook	40 g	7 day(s)	13 %
Dry Hop	Citra	40 g	7 day(s)	13.5 %
Dry Hop	Mosaic	20 g	7 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Liquid	500 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Mech Irlandzki	5 g	Boil	15 min
Water Agent	Gips	5 g	Boil	60 min