

Popłuczyny po ABW

- Gravity **18 BLG**
- ABV ---
- IBU **48**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **75 min**
- Evaporation rate **8 %/h**
- Boil size **36.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **62 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Adjunct | Płatki owsiane | 0.6 kg (6.3%) | 80 % | 2 |
| Grain | Strzegom Pale Ale | 6 kg (62.5%) | 79 % | 6 |
| Grain | Strzegom Pilznieński | 3 kg (31.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Cascade | 50 g | 60 min | 7.7 % |
| Boil | Cascade | 20 g | 15 min | 7.7 % |
| Boil | Mosaic | 20 g | 15 min | 10 % |
| Dry Hop | Cascade | 20 g | 7 day(s) | 7.7 % |
| Boil | Mosaic | 10 g | 30 min | 10 % |
| Dry Hop | Mosaic | 20 g | 7 day(s) | 10 % |
| Boil | Cascade | 10 g | 30 min | 7.7 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |