

# Relaks

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **3.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **71 C**, Time **60 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **71C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (61.2%)	80 %	4
Grain	Płatki owsiane	0.5 kg (10.2%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (10.2%)	85 %	3
Grain	Corn, Flaked	0.5 kg (10.2%)	80 %	2
Sugar	Candi Sugar, Clear	0.4 kg (8.2%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Whirlpool	Citra	90 g	10 min	12 %
Whirlpool	Cascade	30 g	10 min	6 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Cascade	20 g	7 day(s)	6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Flavor	skórka pomarańczy	100 g	Secondary	7 day(s)
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## Notes

- <https://www.clawhammersupply.com/blogs/moonshine-still-blog/candy-orange-ipa-hazy-session>  
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