

Sarmackie konfrontacje

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **65**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (58.3%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	25 g	20 min	10 %
Boil	Amarillo	30 g	20 min	9.5 %
Boil	Simcoe	30 g	20 min	13.2 %
Aroma (end of boil)	Amarillo	25 g	0 min	9.5 %
Whirlpool	Sorachi Ace	25 g	---	10 %
Whirlpool	Simcoe	25 g	---	13.2 %
Whirlpool	Mosaic	25 g	---	10 %
Dry Hop	Simcoe	25 g	---	13.2 %
Boil	Mosaic	10 g	60 min	10 %