

# Sen wariata

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **88**
- SRM **4.5**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (46.2%)	85 %	7
Grain	Weyermann - Carapils	1 kg (15.4%)	78 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	1 kg (15.4%)	76.1 %	0
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	30 g	60 min	11 %
Boil	lunga	30 g	60 min	11 %
Boil	Citra	30 g	20 min	12 %
Boil	Citra	30 g	5 min	12 %
Whirlpool	Citra	30 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Safale
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### Extras

Type	Name	Amount	Use for	Time
Herb	trawa cytrynowa	50 g	Boil	10 min
Flavor	mrożone owoce tuskawki/mango	1000 g	Secondary	7 day(s)