

Sosna świerk ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **35 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany viking malt	1 kg (14.3%)	60 %	3.5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (14.3%)	80 %	4
Grain	Viking Golden ale	2 kg (28.6%)	80 %	14
Grain	Viking Pale Ale malt	1 kg (14.3%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (7.1%)	60 %	3
Grain	Płatki ryżowe	0.5 kg (7.1%)	--- %	---
Grain	Słód przenieiczny strzegom	1 kg (14.3%)	82 %	3.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	20 g	60 min	16.3 %
Aroma (end of boil)	Nelson Sauvín	15 g	0 min	11 %
Boil	Vic Secret	15 g	0 min	16.3 %
Dry Hop	Vic Secret	17 g	3 day(s)	16.3 %
Dry Hop	Sabro	30 g	3 day(s)	15 %

Dry Hop	Citra	29 g	3 day(s)	12 %
Dry Hop	Nelson Sauvvin	59 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	0.1 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy sosny	300 g	Boil	40 min
Flavor	Pędy świerku	500 g	Boil	40 min

Notes

- 300 g pędów sosny
500g pędy świerku
Okolo 3l wody
Wywar dzielony na pół i dodawany do gotowania 20 min i 45 min
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