

# The Alchemist Brokreacja - inne chmiele

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **76**
- SRM **9.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 5 kg (76.9%)   | 60 %  | 5   |
| Grain | Strzegom Wiedeński    | 0.8 kg (12.3%) | 65 %  | 10  |
| Grain | Pszeniczny            | 0.5 kg (7.7%)  | 65 %  | 4   |
| Grain | Monachijski           | 0.1 kg (1.5%)  | 65 %  | 16  |
| Grain | karmelowy viking malt | 0.1 kg (1.5%)  | 70 %  | 600 |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Warrior  | 25 g   | 60 min | 15.5 %     |
| Boil                | Simcoe   | 8 g    | 25 min | 13.2 %     |
| Boil                | Amarillo | 5 g    | 25 min | 9.5 %      |
| Boil                | Citra    | 8 g    | 25 min | 12 %       |
| Aroma (end of boil) | Citra    | 8 g    | 15 min | 12 %       |
| Aroma (end of boil) | Amarillo | 5 g    | 15 min | 9.5 %      |
| Aroma (end of boil) | Simcoe   | 8 g    | 15 min | 13.2 %     |
| Whirlpool           | Citra    | 8 g    | 1 min  | 12 %       |
| Whirlpool           | Simcoe   | 8 g    | 1 min  | 13.2 %     |

|           |          |      |          |       |
|-----------|----------|------|----------|-------|
| Whirlpool | Amarillo | 5 g  | 1 min    | 9.5 % |
| Dry Hop   | Cascade  | 25 g | 7 day(s) | 6 %   |
| Dry Hop   | Amarillo | 25 g | 7 day(s) | 9.5 % |
| Dry Hop   | Mosaic   | 25 g | 7 day(s) | 10 %  |
| Dry Hop   | Citra    | 25 g | 7 day(s) | 12 %  |

## Yeasts

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