

# Zienciowe Wietrzenie Magazynu

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	0.83 kg (13.2%)	80.5 %	2
Grain	Weyermann - Pale Ale Malt	1.5 kg (23.8%)	85 %	7
Grain	Pszeniczny	1.05 kg (16.7%)	85 %	4
Grain	Briess - 2 Row Carapils Malt	0.31 kg (4.9%)	75 %	3
Grain	Monachijski	0.11 kg (1.7%)	80 %	16
Grain	Płatki owsiane	0.5 kg (7.9%)	85 %	3
Grain	Briess - Pilsen Malt	2 kg (31.7%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	10 min	12 %
Whirlpool	Simcoe	70 g	20 min	13.2 %
Dry Hop	Mosaic	100 g	4 day(s)	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safbrew S-33	Ale	Dry	11 g	Safbrew