

Żonka

- Gravity **16.8 BLG**
- ABV ---
- IBU **56**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29.6 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **29.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (38.5%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (12.8%)	80 %	5
Grain	Płatki pszeniczne	1 kg (12.8%)	60 %	3
Grain	Płatki owsiane	0.4 kg (5.1%)	60 %	3
Grain	Viking Wheat Malt	1 kg (12.8%)	83 %	5
Sugar	Milk Sugar (Lactose)	0.4 kg (5.1%)	76.1 %	0
Grain	Słód owsiany Fawcett	1 kg (12.8%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	50 g	5 min	11 %
Aroma (end of boil)	Nelson Sauvín	50 g	5 min	11 %
Whirlpool	Nelson Sauvín	100 g	15 min	11 %
Whirlpool	Nectarón	50 g	15 min	10.5 %
Dry Hop	Nectarón	50 g	4 day(s)	10.5 %
Dry Hop	Nelson Sauvín	50 g	4 day(s)	11 %

Dry Hop	Nectaron	100 g	3 day(s)	10.5 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
YSEX02	Ale	Liquid	1000 ml	Yeastsidelabs