

# Zwalony Koń

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **105**
- SRM **6.8**
- Style **Imperial 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 **28.8 liter(s)**
- Total mash volume **38.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **28.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.2 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	4.5 kg (44.6%)	85 %	7
Grain	Karmelowy Jasny 30EBC Viking	0.2 kg (2%)	75 %	30
Grain	Płatki pszeniczne	1.5 kg (14.9%)	60 %	3
Grain	Płatki owsiane	1.5 kg (14.9%)	60 %	3
Grain	Płatki jęczmienne	0.4 kg (4%)	80 %	3
Grain	Weyermann - Pale Wheat Malt	0.5 kg (5%)	85 %	5
Grain	Weyermann - Pilsner Malt	1 kg (9.9%)	81 %	5
Sugar	cukier	0.5 kg (5%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinoo twój browar	20 g	60 min	11.7 %
First Wort	Ekuanot	20 g	60 min	14.5 %
Aroma (end of boil)	Citra	30 g	15 min	12.6 %
Whirlpool	Galaxy	50 g	20 min	16.2 %
Whirlpool	Simcoe	50 g	20 min	13.3 %
Whirlpool	Nelson Sauvín	50 g	20 min	10.1 %

Whirlpool	Mosaic	50 g	20 min	11.3 %
Dry Hop	Galaxy	50 g	3 day(s)	16.2 %
Dry Hop	Nelson Sauvin	50 g	3 day(s)	10.1 %
Dry Hop	Mosaic	50 g	3 day(s)	11.3 %
Dry Hop	Citra	50 g	3 day(s)	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Slant	200 ml	White Labs