

#6

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **50**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.6 kg (40.3%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2.6 kg (40.3%) | 80 % | 5 |
| Grain | Oats, Malted | 0.5 kg (7.8%) | 80 % | 2 |
| Grain | Monachijski | 0.75 kg (11.6%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Aroma (end of boil) | Chinook | 45 g | 15 min | 13 % |
| Aroma (end of boil) | Strata | 20 g | 7 min | 13.6 % |
| Dry Hop | Strata | 20 g | 7 day(s) | 13.6 % |
| Dry Hop | Chinook | 20 g | 7 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|---------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 13.39 g | Mangrove Jack's |

Notes

- refermentacja w butelkach
4.5g cukru / L
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