

#8

- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **3.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **15.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **6.35 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **65.3C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.25 kg (41.7%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 0.5 kg (16.7%) | 61 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (16.7%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.75 kg (25%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | lunga | 8 g | 60 min | 11 % |
| Aroma (end of boil) | Oktawia | 10 g | 15 min | 7.1 % |
| Aroma (end of boil) | Oktawia | 10 g | 5 min | 7.1 % |
| Dry Hop | lunga | 10 g | 7 day(s) | 11 % |
| Dry Hop | Oktawia | 20 g | 7 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------------|-----|-----|------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 20 g | Mangrove Jack's |
|--------------------------------------|-----|-----|------|-----------------|

Notes

- Refermentacja w butelkach
~4g/L
May 20, 2022, 9:21 AM