

# Alpa ostatnia w sezonie

- Gravity **16.8 BLG**
- ABV ---
- IBU **67**
- SRM **8.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34.6 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.6 kg (30.1%)	80 %	8
Grain	Monachijski	2 kg (23.1%)	80 %	16
Grain	Pszeniczny	1 kg (11.6%)	85 %	4
Grain	Strzegom Wiedeński	1.1 kg (12.7%)	79 %	10
Grain	Weyermann - Carapils	0.5 kg (5.8%)	78 %	4
Grain	Biscuit Malt	0.65 kg (7.5%)	79 %	45
Grain	Barley, Flaked	0.4 kg (4.6%)	70 %	4
Grain	Płatki orkiszowe	0.4 kg (4.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	20 g	60 min	17.2 %
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	16.8 %
Boil	Northdown	20 g	30 min	7.8 %
Boil	Centennial	23 g	15 min	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Dry	10 g	Danstar
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