

Beer 7

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU ---
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Steps

- Temp **75 C**, Time **12 min**

Mash step by step

- Heat up **3 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **12 min** at **75C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **8.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------|-------------|-------|-----|
| Grain | Surowiec | 1 kg (100%) | 75 % | 12 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Mash | Chmiel | 12 g | 15 min | 75 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| Drożdże | Ale | Dry | 7 g | Lab7 |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|---------|--------|
| Flavor | Cukier | 1 g | Mash | 12 min |

Notes

- Notatka
Apr 11, 2023, 11:45 AM