

# Degustator

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **40**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **1850 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2035 liter(s)**
- Boil time **45 min**
- Evaporation rate **5 %/h**
- Boil size **2207.3 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1755 liter(s)**
- Total mash volume **2340 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **1755 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **1037.3 liter(s)** of **76C** water or to achieve **2207.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	425 kg (72.6%)	80 %	5
Grain	Pszeniczny	120 kg (20.5%)	85 %	4
Grain	Monachijski	40 kg (6.8%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	500 g	50 min	13 %
Boil	cashmere	2500 g	10 min	8.5 %
Boil	Centennial	2500 g	10 min	10.5 %
Whirlpool	Chinook	2000 g	90 min	13 %
Whirlpool	cashemere	500 g	90 min	8.5 %
Dry Hop	Chinook	2500 g	4 day(s)	13 %
Dry Hop	cashmere	2000 g	4 day(s)	8.5 %
Dry Hop	Centennial	7500 g	3 day(s)	10.5 %
Dry Hop	Chinook	5000 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale II	Ale	Slant	2000 ml	Wyeast Labs
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## Notes

- cel: piwo o wyraźnej, niezalegającej goryczce i intensywnym aromacie, prawie klarowne, ciemnożółte/ciemnożółte, wytrawny finisz  
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