

Freeste disco

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **43**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|--------|-----|
| Grain | Pszoniczny | 2 kg (26.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (4%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (2.6%) | 78 % | 4 |
| Grain | Abbey Castle | 0.3 kg (4%) | 80 % | 45 |
| Grain | Strzegom Pilzneński | 2.2 kg (29.1%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (6.6%) | 85 % | 3 |
| Grain | Strzegom Wiedeński | 1 kg (13.2%) | 79 % | 10 |
| Liquid Extract | WES ekstrakt słodowy jasny | 0.3 kg (4%) | 80 % | --- |
| Sugar | Milk Sugar (Lactose) | 0.75 kg (9.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Whirlpool | Cascade | 68 g | 15 min | 6 % |
| Whirlpool | Sabro | 50 g | 30 min | 15 % |
| Whirlpool | Citra | 20 g | 30 min | 12.5 % |
| Dry Hop | Citra | 80 g | 4 day(s) | 12.5 % |
| Dry Hop | Sabro | 50 g | 4 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| London fog | Ale | Slant | 200 ml | Yeast Bay |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|------|
| Water Agent | NaCl | 7.5 g | Mash | --- |

Notes

- Zakwaszanie I. Plantarum 48 h
Nov 3, 2019, 3:11 AM