GREEN KARUZEL 2022

- Gravity 14.3 BLG
- ABV ----
- IBU 29
- SRM 4.9
- Style American IPA

Batch size

- Expected quantity of finished beer 1600 liter(s)
- Trub loss 5 %
- Size with trub loss 1680 liter(s)
- · Boil time 60 min
- · Evaporation rate 2 %/h
- Boil size **1876.8 liter(s)**

Mash information

- Mash efficiency 75 %
- Liquor-to-grist ratio 3 liter(s) / kg
- Mash size 1500 liter(s)
- Total mash volume 2000 liter(s)

Steps

- Temp 70 C, Time 80 min
 Temp 76 C, Time 10 min

Mash step by step

- Heat up 1500 liter(s) of strike water to 78.3C
- Add grains
- Keep mash 80 min at 70C
- Keep mash 10 min at 76C
- Sparge using 876.8 liter(s) of 76C water or to achieve 1876.8 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	200 kg <i>(40%)</i>	80 %	5
Grain	Słód owsiany Fawcett	200 kg <i>(40%)</i>	61 %	5
Grain	Weyermann - Carapils	50 kg <i>(10%)</i>	78 %	4
Grain	Żytni	50 kg (10%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	2000 g	40 min	13 %
Dry Hop	Citra	5000 g	5 day(s)	12 %
Dry Hop	Mosaic	5000 g	5 day(s)	10 %
Dry Hop	Galaxy	5000 g	5 day(s)	15 %

Yeasts

Name	Туре	Form	Amount	Laboratory
London Ale III	Ale	Slant	10000 ml	White Labs

Extras

Туре	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	500 g	Mash	60 min