

GREEN KARUZELA

- Gravity **16.1 BLG**
- ABV ---
- IBU **29**
- SRM **4.2**
- 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 **3 %/h**
- Boil size **1895.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1515 liter(s)**
- Total mash volume **2020 liter(s)**

Steps

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

Mash step by step

- Heat up **1515 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **80 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **885.2 liter(s)** of **76C** water or to achieve **1895.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 300 kg (59.4%) | 81 % | 4 |
| Grain | Płatki owsiane | 120 kg (23.8%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 60 kg (11.9%) | 85 % | 3 |
| Grain | Żytni | 25 kg (5%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Citra | 1200 g | 40 min | 13 % |
| Aroma (end of boil) | Mosaic | 1200 g | 40 min | 10 % |
| Dry Hop | Citra | 4000 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 4000 g | 5 day(s) | 10 % |
| Dry Hop | Simcoe | 4000 g | 5 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|----------|------------|
| London Ale III | Ale | Slant | 10000 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|----------------|-------|------|--------|
| Water Agent | Chlorek wapnia | 500 g | Mash | 60 min |
|-------------|----------------|-------|------|--------|