

## Kiedyś to było...

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **57**
- SRM **10.6**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type    | Name                               | Amount         | Yield | EBC |
|---------|------------------------------------|----------------|-------|-----|
| Grain   | Viking Pilsner malt                | 4 kg (59.7%)   | 82 %  | 4   |
| Grain   | Viking Wheat Malt                  | 2 kg (29.9%)   | 83 %  | 5   |
| Grain   | Grodziski pszeniczny wędzony dębem | 0.2 kg (3%)    | 80 %  | 3   |
| Grain   | Strzegom Karmel 600                | 0.15 kg (2.2%) | 68 %  | 601 |
| Adjunct | Kasza kuskus                       | 0.35 kg (5.2%) | 60 %  | 3   |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| First Wort          | lunga  | 15 g   | 60 min | 10.5 %     |
| First Wort          | Citra  | 15 g   | 60 min | 11.1 %     |
| Boil                | Citra  | 10 g   | 20 min | 11.1 %     |
| Boil                | Mosaic | 10 g   | 20 min | 11.4 %     |
| Boil                | Simcoe | 10 g   | 20 min | 11.3 %     |
| Aroma (end of boil) | Citra  | 10 g   | 2 min  | 11.1 %     |
| Aroma (end of boil) | Simcoe | 10 g   | 2 min  | 11.3 %     |
| Aroma (end of boil) | Mosaic | 10 g   | 2 min  | 11.4 %     |

|         |        |      |          |        |
|---------|--------|------|----------|--------|
| Dry Hop | Citra  | 20 g | 2 day(s) | 11.1 % |
| Dry Hop | Simcoe | 30 g | 2 day(s) | 11.3 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 11.4 % |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | Fermentis  |

### Extras

| Type        | Name  | Amount | Use for | Time |
|-------------|-------|--------|---------|------|
| Water Agent | MgSO4 | 3 g    | Mash    | ---  |
| Water Agent | CaSO4 | 2.7 g  | Mash    | ---  |
| Water Agent | CaCl2 | 2.1 g  | Mash    | ---  |
| Water Agent | NaCl  | 0.6 g  | Mash    | ---  |
| Water Agent | CaCO3 | 0.6 g  | Mash    | ---  |

### Notes

- 30 litrów wody z filtrowanej RO. Warzenie w torbie (BIAB).  
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