

# koklasek

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **33**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (68.5%)	85 %	7
Grain	Viking Wheat Malt	1 kg (13.7%)	83 %	5
Grain	Płatki owsiane	0.6 kg (8.2%)	85 %	3
Grain	Caramel/Crystal Malt - 10L	0.2 kg (2.7%)	75 %	20
Grain	Płatki pszeniczne	0.5 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade	20 g	20 min	6 %
Whirlpool	Vic Secret	20 g	20 min	16.3 %
Whirlpool	Columbus/Tomahawk/Zeus	20 g	20 min	15.5 %
Whirlpool	Ahtanum	30 g	20 min	5 %
Whirlpool	Columbus/Tomahawk/Zeus	20 g	20 min	15.5 %
Dry Hop	Cascade	30 g	3 day(s)	6 %
Dry Hop	Nelson Sauvín	20 g	3 day(s)	11 %
Dry Hop	Amarillo	40 g	3 day(s)	9.5 %
Dry Hop	Citra	40 g	3 day(s)	12 %
Dry Hop	Vic Secret	10 g	3 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	100 ml	White Labs