

## Kuźnia Session

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **56**
- SRM **3.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **8 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **20 min** at **72C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1 kg (50%)	85 %	8
Grain	Viking Pale Ale malt	0.2 kg (10%)	80 %	5
Grain	Viking Pale Ale malt	0.4 kg (20%)	80 %	5
Grain	Płatki owsiane	0.4 kg (20%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	10 g	60 min	11.3 %
Boil	Cascade	30 g	5 min	6.5 %
Boil	Chinook	30 g	5 min	13.9 %
Boil	Huell Melon	30 g	5 min	7.5 %
Dry Hop	Mosaic	30 g	4 day(s)	11.6 %
Dry Hop	Cascade	30 g	4 day(s)	6.5 %
Dry Hop	Citra	30 g	4 day(s)	14.2 %
Dry Hop	Huell Melon	30 g	4 day(s)	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	75 ml	Domowe

### Notes

- Żytni jako + 0,2kg pale ale - pierwsza porcja, druga porcja - 0,4 kg pale ale, trzeci to 0,4 płatki owsiana  
*Dec 15, 2017, 3:58 PM*