

Mętna ipka do kega

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **3.4**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilznieński | 3 kg (65.2%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (21.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.6 kg (13%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Aroma (end of boil) | Centennial | 10 g | 1 min | 10.5 % |
| Aroma (end of boil) | Simcoe | 10 g | 1 min | 13.2 % |
| Aroma (end of boil) | Sabro | 10 g | 1 min | 10 % |
| Dry Hop | Simcoe | 40 g | 3 day(s) | 13.2 % |
| Dry Hop | Sabro | 10 g | 3 day(s) | 13 % |
| Dry Hop | Centennial | 10 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |