

mocne chmielone słodowe

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **55**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Chit Malt | 1 kg (12.5%) | 50 % | 2 |
| Grain | Golden Ale Viking Malt | 2 kg (25%) | 80 % | 12 |
| Grain | Słód Pilznieński Bestmalz | 5 kg (62.5%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Hallertauer | 40 g | 15 min | 5.5 % |
| Boil | Magnum | 40 g | 50 min | 13.5 % |
| Boil | Sybilla | 30 g | 15 min | 3.5 % |
| Boil | Lublin (Lubelski) | 30 g | 15 min | 4 % |
| Dry Hop | Sybilla | 40 g | 5 day(s) | 3.5 % |
| Dry Hop | Lublin (Lubelski) | 40 g | 5 day(s) | 4 % |
| Dry Hop | Hallertauer | 30 g | 5 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Fining | Mech irlandzki | 7 g | Boil | 15 min |
| Fining | Żeltyna | 1 g | Secondary | 4 day(s) |

Notes

- Cold rush 2 dni 2stC.

5 gram żelatyny na 20 l.
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