

Modern drinking 4/23

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **58**
- SRM **4.4**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilzneński | 6 kg (92.3%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Mosaic | 8 g | 60 min | 11.1 % |
| Boil | Citra | 8 g | 60 min | 11 % |
| Boil | Mosaic | 17 g | 30 min | 11 % |
| Boil | Citra | 17 g | 30 min | 12 % |
| Boil | Mosaic | 15 g | 10 min | 10 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 50 ml | Fermentis |

Notes

- mniejsza ilosc na poczatku
Nov 25, 2023, 4:33 PM