

Murzyn po kastracji

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------------|-----------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 4 kg (56.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2 kg (28.2%) | 79 % | 22 |
| Grain | Płatki owsiane | 1 kg (14.1%) | 85 % | 3 |
| płatki żytnie | | | | |
| Grain | Acid Malt | 0.1 kg (1.4%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 15 min | 15.5 % |
| Aroma (end of boil) | Willamette | 20 g | 0 min | 5 % |
| Dry Hop | Sterling | 100 g | 5 day(s) | 4.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|----------|--------|---------|-------|
| Herb | Nagietek | 50 g | Boil | 5 min |

Notes

- Do refermentacji zostanie dodany syrop z kwatów czarnego bzu, cytryny i limonki.
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