

# Na polskich chmielach piwo

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **41**
- SRM **6.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount       | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (83.3%) | 85 %  | 7   |
| Grain | Viking cookie             | 1 kg (16.7%) | 85 %  | 50  |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | lunga       | 50 g   | 60 min   | 10 %       |
| Dry Hop | amora preta | 300 g  | 7 day(s) | 9 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Notes

- Warka 6l. Warzone 12.02.2021. Wyszło 24,5l ok 11.7Blg. Przelewane na cichą 26.02. Przy 1 blg. Rzeczywiście przy pożywce dla drożdży jest chyba lepsze odfermentowanie. Jak na 300g tego chmielu Amora Preta to niewiele on wniósł do piwa.  
*Feb 13, 2021, 3:04 PM*