

Nantucket v4

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **35**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.3 kg (65.7%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.6 kg (17.1%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.6 kg (17.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|--------------------|--------|----------|------------|
| Whirlpool | Nelson Sauvín 2019 | 35 g | 20 min | 11 % |
| 20 minut w 70 stopniach, mieszając co jakiś czas | | | | |
| Whirlpool | Mosaic 2018 | 20 g | 20 min | 10 % |
| 20 minut w 70 stopniach, mieszając co jakiś czas | | | | |
| Dry Hop | Mosaic 2019 | 25 g | 1 day(s) | 10 % |
| 24h w temp 17 stopni, 48h cold crash. | | | | |
| Dry Hop | Citra 2019 | 25 g | 1 day(s) | 12 % |
| 24h w temp 17 stopni, 48h cold crash. | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|---------------|
| Hazy Daze | Ale | Slant | 400 ml | The Yeast Bay |

Półowa słoika 900ml

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | Łuska Ryżowa | 80 g | Mash | 60 min |