

## owies 2

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (75%)	79 %	6
Grain	Słód owsiany Fawcett	1 kg (16.7%)	61 %	5
Grain	Viking Malt Caramel Pale	0.1 kg (1.7%)	80 %	8
Grain	Płatki owsiane	0.4 kg (6.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	11 %
Aroma (end of boil)	Chinook PL	20 g	5 min	5.2 %
Whirlpool	sabro	20 g	5 min	14.8 %
Whirlpool	Citra	20 g	5 min	13 %
Dry Hop	sabro	30 g	4 day(s)	14.8 %
Dry Hop	Citra	30 g	4 day(s)	13 %
Dry Hop	Nelson Sauvign	50 g	4 day(s)	11 %
Dry Hop	Chinook PL	30 g	4 day(s)	5.2 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
american ale 2	Ale	Slant	150 ml	YB

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	NaCl	7 g	Boil	60 min
Water Agent	H3 PO4	6 g	Mash	60 min
Fining	whirfloc	4 g	Boil	5 min