

pale na lato

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **35.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	7 kg (66.7%)	80.5 %	2
Grain	Briess - Wheat Malt, White	1.5 kg (14.3%)	85 %	5
Grain	Barley, Flaked	1.5 kg (14.3%)	70 %	4
Sugar	Cukier	0.5 kg (4.8%)	99 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	85 g	60 min	11 %
Aroma (end of boil)	Citra	40 g	1 min	14.5 %
Aroma (end of boil)	Mosaic	40 g	1 min	11.5 %
Whirlpool	Citra	40 g	10 min	14.5 %
Whirlpool	Mosaic	40 g	10 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hot Head	Ale	Liquid	1000 ml	omega
OYL-217 - C2C American Farmhouse	Ale	Liquid	1000 ml	omega

Notes

- Planowo dziele na 3 wiadra
 1. 20 litrow american farmhouse 14,5 blg
 2. 25 litrow HH 14,5 blg
 3. 25 litrow HH lekkiego 10 blg, planowo rozciencze do 10 po gotowaniu gestego.

1 Bedzie warzona osobna z duzo mniejsza iloscia chmielu.

May 25, 2022, 1:20 PM