

# Phantasm Potential Yeast Test

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 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 **55 C**, Time **5 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **15 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (63.4%)	82 %	4
Grain	Pszeniczny	0.5 kg (7%)	83 %	4
Grain	Słód owsiany Fawcett	1 kg (14.1%)	61 %	5
Grain	Płatki owsiane	0.5 kg (7%)	60 %	3
Grain	Płatki pszeniczne	0.6 kg (8.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro	100 g	15 min	13 %
Dry Hop	Talus Cryo	50 g	3 day(s)	20 %

## Yeasts

Name	Type	Form	Amount	Laboratory
TioPotential Kamil Tomaszewski	Ale	Liquid	1500 ml	Starter

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Gips	2 g	Mash	60 min
Water Agent	NaCl	1 g	Mash	60 min
Water Agent	CaCl	6 g	Mash	60 min
Water Agent	MgCl	4 g	Mash	60 min
Other	Phantasm Powder	120 g	Boil	0 min
Other	Pożywka	1 g	Boil	10 min
Other	Springferm	0.5 g	Boil	10 min
Other	Łuska ryżowa	50 g	Mash	60 min
Water Agent	Kwas mlekowy 80%	8 g	Mash	60 min

## Notes

- Profil wody(Słodowy): Ca-73.7/Mg-15.4/Na-13.4/Cl-143.9/SO4-43.6/HCO3-41  
Łuska ryżowa dodana razem ze słodami. Pożywki dodane na ostatnie 10 minut gotowania. Kwas mlekowy do korekty pH zacieru(pH 5.40) i brzezki nastawnej(pH 5.1). Phantasm dodany na whirlpool razem z Sabro.

Fermentacja: Starty w 18°C, Po rozpoczęciu fermentacji i zebraniu gęsty z góry swobodny wzrost temperatury do 22°C.

Po zakończonej fermentacji i schłodzeniu piwa do 14°C dodatek Talus Cryo i 2g wit. C

*Jul 9, 2023, 10:31 AM*