

Polska gurom!

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **37**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 6.9 kg (97.9%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.15 kg (2.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Magnat | 20 g | 60 min | 11.2 % |
| Whirlpool | Cascade PL | 20 g | 30 min | 5.2 % |
| Whirlpool | Chinook PL | 20 g | 30 min | 13 % |
| Whirlpool | Oktawia | 20 g | 30 min | 7.1 % |
| Dry Hop | Cascade PL | 80 g | 3 day(s) | 5.2 % |
| Dry Hop | Chinook PL | 80 g | 3 day(s) | 13 % |
| Dry Hop | Oktawia | 80 g | 3 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------------|
| FM42 Stare Nadreńskie | Ale | Slant | 300 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|----------|--------|
| Fining | Mech irlandzki | 4 g | Boil | 10 min |
| Other | Witamina C | 1 g | Bottling | --- |

Notes

- Gotować 90 minut zeby pozbyć się DMS ze słodu pilzneńskiego.
Nov 8, 2022, 1:32 PM