

## Popłuczyny po ABW

- Gravity **18 BLG**
- ABV ---
- IBU **48**
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **75 min**
- Evaporation rate **8 %/h**
- Boil size **36.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **33.3 liter(s)**

### Steps

- Temp **62 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

### Fermentables

| Type    | Name                 | Amount        | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Adjunct | Płatki owsiane       | 0.6 kg (6.3%) | 80 %  | 2   |
| Grain   | Strzegom Pale Ale    | 6 kg (62.5%)  | 79 %  | 6   |
| Grain   | Strzegom Pilznieński | 3 kg (31.3%)  | 80 %  | 4   |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Cascade | 50 g   | 60 min   | 7.7 %      |
| Boil    | Cascade | 20 g   | 15 min   | 7.7 %      |
| Boil    | Mosaic  | 20 g   | 15 min   | 10 %       |
| Dry Hop | Cascade | 20 g   | 7 day(s) | 7.7 %      |
| Boil    | Mosaic  | 10 g   | 30 min   | 10 %       |
| Dry Hop | Mosaic  | 20 g   | 7 day(s) | 10 %       |
| Boil    | Cascade | 10 g   | 30 min   | 7.7 %      |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 15 min |