

Poranek spokojny

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (66.7%)	80 %	5
Grain	Słód pilznieński	1 kg (22.2%)	82 %	5
Grain	Płatki owsiane	0.5 kg (11.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	8 g	60 min	13 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Citra	10 g	15 min	12 %
Dry Hop	Citra	10 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
S 04	Ale	Dry	11 g	Fermentis