

# Przechył Krytyczny IPA 16BLG

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **34**
- SRM **9.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **59.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **44.2 liter(s)**
- Total mash volume **60 liter(s)**

## Steps

- Temp **35 C**, Time **10 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **44.2 liter(s)** of strike water to **37.7C**
- Add grains
- Keep mash **10 min** at **35C**
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **31.5 liter(s)** of **76C** water or to achieve **59.9 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 10 kg (63.3%)  | 80 %  | 5   |
| Grain | Pszeniczny            | 2.5 kg (15.8%) | 85 %  | 4   |
| Grain | Strzegom Wiedeński    | 1.2 kg (7.6%)  | 79 %  | 10  |
| Grain | Strzegom Karmel 300   | 0.5 kg (3.2%)  | 70 %  | 299 |
| Grain | Żytni                 | 0.6 kg (3.8%)  | 85 %  | 10  |
| Grain | Jęczmień niesłodowany | 1 kg (6.3%)    | 75 %  | 2   |

## Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Green Bullet | 35 g   | 60 min   | 12.9 %     |
| Boil                | Puławski     | 8 g    | 60 min   | 4.3 %      |
| Boil                | lunga        | 35 g   | 20 min   | 11 %       |
| Aroma (end of boil) | Summit       | 50 g   | 5 min    | 14.3 %     |
| Dry Hop             | Chinook      | 50 g   | 7 day(s) | 13 %       |
| Dry Hop             | Mosaic       | 50 g   | 7 day(s) | 10 %       |

## Yeasts

| Name              | Type | Form  | Amount | Laboratory |
|-------------------|------|-------|--------|------------|
| Mauribrew Draught | Ale  | Slant | 400 ml | #48        |

## Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Fining | whirlfoc | 2 g    | Boil    | 15 min |