

Remontowe

- Gravity **12.4 BLG**
- ABV ---
- IBU ---
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (61.2%) | 81 % | 4 |
| Grain | Pszeniczny | 0.6 kg (12.2%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.6 kg (12.2%) | 78 % | 4 |
| Grain | Abbey Malt Weyermann | 0.2 kg (4.1%) | 75 % | 45 |
| Grain | Płatki pszeniczne | 0.2 kg (4.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (6.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|-----------|------------|
| Whirlpool | Citra | 25 g | 30 min | 12 % |
| Whirlpool | Chinook | 25 g | 30 min | 13 % |
| Whirlpool | Mosaic | 25 g | 30 min | 10 % |
| Dry Hop | Mosaic | 35 g | 14 day(s) | 10 % |
| Dry Hop | Citra | 35 g | 14 day(s) | 12 % |
| Dry Hop | Chinook | 25 g | 3 day(s) | 13 % |
| Dry Hop | Mosaic | 40 g | 3 day(s) | 10 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------|--------|---------|--------|
| Other | Chłodnica | 1 g | Boil | 15 min |