

# Remontowe

- Gravity **12.4 BLG**
- ABV **5 %**
- 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	Pilznieński	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

## Notes

- Chmiele po wyłączeniu palnika. Rozpoczęcie chłodzenia po 30min.  
*Jul 6, 2017, 12:08 PM*