

soczysta zelenda

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **61**
- SRM **3.7**
- 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (44.4%)	81 %	4
Grain	Pszeniczny	1 kg (22.2%)	85 %	4
Grain	Płatki owsiane	1 kg (22.2%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (11.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Nelson Sauvín	25 g	30 min	11 %
Whirlpool	Ekuanót	25 g	30 min	14 %
Whirlpool	Lotus	25 g	30 min	12 %
Dry Hop	Motueka	25 g	5 day(s)	7 %
Dry Hop	Lotus	25 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Slant	100 ml	White Labs