

## szycha 2.0

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **45**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner Malt | 5 kg (83.3%) | 82 %  | 4   |
| Grain | Viking Carabody     | 1 kg (16.7%) | 80 %  | 4.5 |

### Hops

| Use for   | Name             | Amount | Time     | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil      | PŁ-114 (szyszka) | 50 g   | 60 min   | 1.5 %      |
| Boil      | Zula             | 30 g   | 60 min   | 13.3 %     |
| Whirlpool | PŁ-114 (szyszka) | 200 g  | 10 min   | 1.5 %      |
| Dry Hop   | PŁ-114 (szyszka) | 170 g  | 3 day(s) | 1.5 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Whirlflock | 4 g    | Boil    | 10 min |

|             |                 |       |      |     |
|-------------|-----------------|-------|------|-----|
| Water Agent | Gips            | 5 g   | Mash | --- |
| Water Agent | Epsom           | 7 g   | Mash | --- |
| Water Agent | Chlorek wapnia  | 0.5 g | Mash | --- |
| Water Agent | Chlorek magnezu | 1 g   | Mash | --- |

## Notes

- Ca-104.1/Mg-27.1/Na-17/Cl-45.7/SO4-161.9/HCO3-nie wiem/

Fermentacja:

17°C - 1 dzień

17□ 22°C - 5 dni

22°C - 2 dni

Chmienie na zimno:

15°C - 3 dni

°C najniższa jak się da- leżakowanie- ok. 10 dni

*Feb 4, 2025, 9:58 PM*