

# Weź tą EP'kę

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **40**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **19.5 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (44.4%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (33.3%)	83 %	5
Grain	Oats, Flaked	0.5 kg (11.1%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (11.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	30 min	11.8 %
Whirlpool	Citra	15 g	15 min	14.2 %
Whirlpool	Rakau (NZ)	15 g	15 min	9.5 %
Whirlpool	Galaxy	15 g	15 min	15.8 %
Dry Hop	Citra	30 g	3 day(s)	14.2 %
Dry Hop	Rakau (NZ)	30 g	3 day(s)	9.5 %
Dry Hop	Galaxy	30 g	3 day(s)	15.8 %
Dry Hop	Citra	30 g	3 day(s)	14.2 %
Dry Hop	Rakau (NZ)	30 g	3 day(s)	9.5 %
Dry Hop	Galaxy	30 g	3 day(s)	15.8 %

Dry Hop	Mosaic	10 g	3 day(s)	11.8 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile

## Notes

- 1st dry hop @ high krausen  
2nd dry hop @ 3 days before bottling  
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