

# Wydajność 1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **122**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42.9%)	81 %	4
Grain	Monachijski	4 kg (57.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	50 min	11.2 %
Boil	Marynka	60 g	15 min	10 %
Boil	Marynka	60 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	300 ml	---

## Notes

- Warka testowa. Wydłużony czas zacierania, pomiary temp. Słodu podczas zacierania, celujemy w wydajność 75% a nie jak przy poprzednich warkach 45%... broń się kociołku!  
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