

WZÓR SCHEMATYCZNY WARZELNI - kopiuj

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **78**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.1 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (70.1%)	80.5 %	6
Grain	BESTMALZ - Best Pilsen	1 kg (14%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	1 kg (14%)	82 %	4
Grain	Weyermann - Carapils	0.13 kg (1.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12 %
Boil	Citra	30 g	20 min	12 %
Boil	Citra	40 g	10 min	12 %
Aroma (end of boil)	Citra	40 g	0 min	12 %