

KOBE

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **15**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.9 liter(s)**
- Total mash volume **42.3 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **32.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (51%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	2 kg (20.4%)	85 %	5
Grain	Słód owsiany Fawcett	1 kg (10.2%)	61 %	5
Grain	Płatki pszeniczne	0.4 kg (4.1%)	60 %	3
Grain	Płatki owsiane	1 kg (10.2%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.4 kg (4.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Książęcy	70 g	15 min	7 %
Dry Hop	Amora preta	100 g	3 day(s)	9 %
Dry Hop	Nectaron	100 g	3 day(s)	10.5 %
Boil	Książęcy	10 g	45 min	7 %
Boil	Książęcy	10 g	5 min	7 %
Mash	Książęcy	10 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	600 ml	Lallemand

Notes

- to nie laktoza tylko maltodekstryna

100g chmielu na biotransformację
3.5 litra na kg ZIARNA +4L pod kosz
33litry+4=37litrow na zacieranie
3litry do wyśładzania
razem 40 litrów

do całości wody
CaSO4 3g
CaCl2 12g
MgSO4 4g
NaCl 4g
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