PHEXP

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilzneński 6-rzędowy	5 kg *(71.4%)*	80 %	5
Grain	Płatki owsiane	2 kg *(28.6%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	PHEXP2	100 g	30 min	8.1 %
Dry Hop	PHEXP2	100 g	3 day(s)	8.1 %

Yeasts

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

Notes

- Zacieranie:
  25 l woda Primavera
  +5 ml kwas fosforowy 75%
  +10 ml chlorek wapnia 33%
  +1 g siarczan magnezu
  Wysładzanie:
  10 L wody + 2 ml kwasu fosforowego

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