Kokosowa trójca z mlekiem - Milk Oolong Sabro, Sorachi, Książęcy Session IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **45**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg *(24.1%)*	81 %	4
Grain	Oats, Flaked	0.5 kg *(12%)*	80 %	2
Grain	Pszeniczny	1 kg *(24.1%)*	85 %	4
Grain	Viking Pale Ale malt	1.5 kg *(36.1%)*	80 %	5
Grain	Żytni	0.15 kg *(3.6%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	60 min	15.8 %
Boil	Książęcy	20 g	20 min	8.3 %
Aroma (end of boil)	Sorachi Ace	10 g	5 min	10.9 %
Aroma (end of boil)	Sabro	20 g	5 min	15.8 %
Aroma (end of boil)	Książęcy	15 g	5 min	8.3 %
Whirlpool	Sorachi Ace	15 g	0 min	10.9 %
Whirlpool	Sabro	20 g	0 min	15.8 %
Whirlpool	Książęcy	15 g	0 min	8.3 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Dry Hop	Sorachi Ace	50 g	3 day(s)	10.9 %
Dry Hop	Sabro	50 g	2 day(s)	15.8 %
Dry Hop	Książęcy	50 g	1 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata Milk Oolong	50 g	Secondary	7 day(s)

Notes

- CC dwa dni.
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