

#5

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Viking Wheat Malt	2 kg (25%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (6.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	5 g	30 min	7.5 %
Boil	Eureka!	5 g	30 min	18 %
Boil	Equinox	5 g	30 min	13.1 %
Boil	Equinox	10 g	15 min	13.1 %
Boil	Equinox	10 g	10 min	13.1 %
Boil	Equinox	10 g	0 min	13.1 %
Aroma (end of boil)	Eureka!	5 g	0 min	18 %

Notes

- rozdzielone na 2 warki. ~20l i ~10l. rozcienczony ekstrakt do ~12,5 blg
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