

#8

- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **3.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **15.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **6.35 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **65.3C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.25 kg (41.7%)	80 %	5
Grain	Słód owsiany Fawcett	0.5 kg (16.7%)	61 %	5
Grain	Słód pszeniczny Bestmalz	0.5 kg (16.7%)	82 %	5
Grain	Płatki owsiane	0.75 kg (25%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	11 %
Aroma (end of boil)	Oktawia	10 g	15 min	7.1 %
Aroma (end of boil)	Oktawia	10 g	5 min	7.1 %
Dry Hop	lunga	10 g	7 day(s)	11 %
Dry Hop	Oktawia	20 g	7 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M44 US West Coast	Ale	Dry	20 g	Mangrove Jack's
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Notes

- Refermentacja w butelkach
~4g/L
May 20, 2022, 9:21 AM