

# Absztyfikant

- Gravity **15.4 BLG**
- ABV ---
- IBU **31**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (78.9%)	80 %	5
Grain	Oats, Flaked	1.2 kg (21.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Aroma (end of boil)	Mosaic	25 g	5 min	10 %
Aroma (end of boil)	Galaxy	25 g	5 min	15 %
Whirlpool	Citra	25 g	15 min	12 %
Whirlpool	Mosaic	25 g	15 min	10 %
Whirlpool	Galaxy	25 g	15 min	15 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Galaxy	50 g	5 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP007 - Dry English Ale Yeast	Ale	Liquid	1000 ml	White Labs
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## Notes

- Nie ma London Ale III w sklepach :(  
*Mar 22, 2017, 8:58 PM*