

Corka mleczarza plus

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **61**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.1 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (49.2%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (32.8%)	81 %	6
Grain	Płatki owsiane	0.4 kg (6.6%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (6.6%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.3 kg (4.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	10 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Aroma (end of boil)	Centennial	10 g	10 min	10.5 %
Dry Hop	Amarillo	40 g	5 day(s)	9.5 %
Dry Hop	Citra	40 g	5 day(s)	12 %
Dry Hop	Centennial	40 g	5 day(s)	10.5 %

Yeasts

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

Notes

- Laktozę dodać na koniec gotowania (10 minut)
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