

# Corka mleczarza

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **43**
- SRM **4.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (60.3%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (17.2%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (8.6%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.6%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.3 kg (5.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	30 g	50 min	13.5 %
Dry Hop	Amarillo	45 g	5 day(s)	9.5 %
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Mosaic	60 g	5 day(s)	10 %

## Yeasts

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

## Notes

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

- Całość inspirowana (powiedzmy) składem Pan IPAni z browaru Trzech Kumpli.

Laktoza dodać 15 minut przed końcem gotowania, powinna dodać piwu ciała (US-05 potrafią mocno odfermentować).

*Dec 23, 2017, 3:52 PM*