

# Coś Trzeba W Końcu

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **44**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3
Grain	Pszeniczny	1 kg (15.6%)	85 %	4
Grain	Viking Pale Ale malt	5 kg (78.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	50 min	7 %
Boil	Perle	25 g	50 min	7 %
Boil	Sybilla	25 g	30 min	3.5 %
Boil	Izabella	25 g	30 min	4.7 %
Boil	Sybilla	25 g	10 min	3.5 %
Boil	Izabella	30 g	10 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa French Cider G1	Champagne	Dry	11 g	Gozdawa