

# Dziesiąte piwo

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (55.6%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1.5 kg (33.3%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (11.1%) | 85 %  | 3   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Magnum     | 10 g   | 60 min   | 11.5 %     |
| Boil      | Warrior    | 10 g   | 60 min   | 15.5 %     |
| Boil      | Cascade    | 15 g   | 10 min   | 6 %        |
| Whirlpool | Cascade    | 50 g   | 15 min   | 6 %        |
| Dry Hop   | Lemon drop | 100 g  | 5 day(s) | 4.6 %      |

## Yeasts

| Name         | Type | Form  | Amount  | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale  | Slant | 1000 ml | Fermentis  |

## Notes

- Rozpoczęcie fermentacji 21.12.2019  
Przelane na cichą 02.01.2020  
Chmiele na zimno wrzucone 09.01.2020  
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