

Kiedyś to było...

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **57**
- SRM **10.6**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (59.7%)	82 %	4
Grain	Viking Wheat Malt	2 kg (29.9%)	83 %	5
Grain	Grodziski pszeniczny wędzony dębem	0.2 kg (3%)	80 %	3
Grain	Strzegom Karmel 600	0.15 kg (2.2%)	68 %	601
Adjunct	Kasza kuskus	0.35 kg (5.2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	15 g	60 min	10.5 %
First Wort	Citra	15 g	60 min	11.1 %
Boil	Citra	10 g	20 min	11.1 %
Boil	Mosaic	10 g	20 min	11.4 %
Boil	Simcoe	10 g	20 min	11.3 %
Aroma (end of boil)	Citra	10 g	2 min	11.1 %
Aroma (end of boil)	Simcoe	10 g	2 min	11.3 %
Aroma (end of boil)	Mosaic	10 g	2 min	11.4 %

Dry Hop	Citra	20 g	2 day(s)	11.1 %
Dry Hop	Simcoe	30 g	2 day(s)	11.3 %
Dry Hop	Mosaic	30 g	2 day(s)	11.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	MgSO4	3 g	Mash	---
Water Agent	CaSO4	2.7 g	Mash	---
Water Agent	CaCl2	2.1 g	Mash	---
Water Agent	NaCl	0.6 g	Mash	---
Water Agent	CaCO3	0.6 g	Mash	---

Notes

- 30 litrów wody z filtrowanej RO. Warzenie w torbie (BIAB).
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