

One Night in Bangkok

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **52**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.4 kg (68.8%) | 80 % | 4 |
| Grain | Pszeniczny | 0.9 kg (14.1%) | 85 % | 4 |
| Adjunct | Pszenica niesłodowana | 0.8 kg (12.5%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (4.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Boil | Citra | 38 g | 15 min | 12 % |
| Boil | Amarillo | 45 g | 10 min | 9.5 % |
| Boil | Denali | 25 g | 5 min | 14 % |
| Dry Hop | Amarillo | 25 g | 7 day(s) | 9.5 % |
| Dry Hop | Centennial | 50 g | 7 day(s) | 10.5 % |
| Dry Hop | Galaxy | 35 g | 7 day(s) | 15 % |
| Dry Hop | Denali | 25 g | 7 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|----------|--------|
| Spice | Kardamon | 10 g | Boil | 10 min |
| Spice | Skórki słodkiej pomarańczy | 25 g | Boil | 10 min |
| Spice | Kafir | 18 g | Boil | 10 min |
| Spice | Kafir | 7 g | Bottling | --- |

Notes

- Kafir 7g - zrobić wywar, tj. zalać 200 ml wody, doprowadzić do gotowania, wyłączyć gaz, poczekać 10 minut i odcedzić, a następnie wychłodzić.

Cukier - 140 g w 0,9 l wody.
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