

# Pierwsze piwo 2019

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **68**
- SRM **4.1**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 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 **67 C**, Time **70 min**
- Temp **73 C**, Time **10 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **73C**
- Keep mash **5 min** at **79C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (77.8%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (11.1%)	81 %	6
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	12.5 %
Whirlpool	Cascade	40 g	15 min	6 %
Dry Hop	Cascade	50 g	5 day(s)	6 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %

## Notes

- Uwarzone 14.09.2019  
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