

Przechył Krytyczny IPA 16BLG

- Gravity **15.9 BLG**
- ABV ---
- IBU **34**
- SRM **9.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **59.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **44.2 liter(s)**
- Total mash volume **60 liter(s)**

Steps

- Temp **35 C**, Time **10 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **44.2 liter(s)** of strike water to **37.7C**
- Add grains
- Keep mash **10 min** at **35C**
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **31.5 liter(s)** of **76C** water or to achieve **59.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (63.3%)	80 %	5
Grain	Pszeniczny	2.5 kg (15.8%)	85 %	4
Grain	Strzegom Wiedeński	1.2 kg (7.6%)	79 %	10
Grain	Strzegom Karmel 300	0.5 kg (3.2%)	70 %	299
Grain	Żytni	0.6 kg (3.8%)	85 %	10
Grain	Jęczmień niesłodowany	1 kg (6.3%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	35 g	60 min	12.9 %
Boil	Puławski	8 g	60 min	4.3 %
Boil	lunga	35 g	20 min	11 %
Aroma (end of boil)	Summit	50 g	5 min	14.3 %
Dry Hop	Chinook	50 g	7 day(s)	13 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Draught	Ale	Slant	400 ml	#48

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfoc	2 g	Boil	15 min