

# Skurwiwij

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **3.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 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 **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (77.8%)	80 %	5
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	12.5 %
Boil	Waimea	12 g	60 min	17 %
Whirlpool	Waimea	20 g	1 min	17 %
Whirlpool	Cascade	25 g	1 min	6 %
Dry Hop	Citra	100 g	5 day(s)	12 %
Dry Hop	Sabro	50 g	5 day(s)	15 %

## Yeasts

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

## Notes

- Cascade i Waimea dodane na whirlpool w 75°C - 10min

Uwarzone 23 marca, fermentacja od 24.03.2019.  
Przelane na cichą 01.04.2019 (zebrana gęstwa na kolejną warke)  
Chmiele dorzucone na zimno 10.04.2019  
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