

# Słodko, Gładko i Soczyście

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **11**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (69.2%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (15.4%)   | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (7.7%)  | 60 %  | 3   |
| Grain | Płatki pszeniczne    | 0.5 kg (7.7%)  | 60 %  | 3   |

## Hops

| Use for    | Name     | Amount | Time      | Alpha acid |
|------------|----------|--------|-----------|------------|
| First Wort | Nectaron | 10 g   | 80 min    | 9.9 %      |
| Whirlpool  | Nectaron | 40 g   | 0 min     | 9.9 %      |
| 80°C 30min |          |        |           |            |
| Whirlpool  | Sabro    | 25 g   | 0 min     | 15 %       |
| 80°C 30min |          |        |           |            |
| Whirlpool  | Amarillo | 25 g   | 0 min     | 9.5 %      |
| 80°C 30min |          |        |           |            |
| Dry Hop    | Amarillo | 25 g   | 12 day(s) | 9.5 %      |
| Dry Hop    | Sabro    | 25 g   | 12 day(s) | 15 %       |

|                         |           |      |          |       |
|-------------------------|-----------|------|----------|-------|
| Dodany 3 dnia burzliwej |           |      |          |       |
| Dry Hop                 | El Dorado | 50 g | 3 day(s) | 15 %  |
| Dry Hop                 | Nectaron  | 50 g | 3 day(s) | 9.9 % |

### Yeasts

| Name  | Type | Form    | Amount | Laboratory |
|---|------|---------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale  | Culture | 200 g  | Lallemand  |

### Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 2 g    | Boil    | 10 min |