

SZLACHCIC

- Gravity **14 BLG**
- ABV ---
- IBU **50**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **45 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 6.5 kg (72.2%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2.3 kg (25.6%) | 80 % | 4 |
| Grain | Strzegom Bursztynowy | 0.2 kg (2.2%) | 70 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Magnum | 50 g | 50 min | 11.5 % |
| Aroma (end of boil) | Marynka | 50 g | 10 min | 9.5 % |
| Aroma (end of boil) | Marynka | 50 g | 5 min | 9.5 % |
| Whirlpool | Marynka | 50 g | 0 min | 9.5 % |
| Dry Hop | Marynka | 50 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|-----------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |
| Mangrove Jack's M79 Burton Union | Ale | Dry | 10 g | Mangrove Jack's |

Notes

- Warka podzielona na pół na dwa rodzaje drożdży

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