

Zamacone

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **43**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **55 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **80C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2.5 kg (65.8%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.7 kg (18.4%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.35 kg (9.2%) | 78 % | 4 |
| Adjunct | Płatki pszeniczne | 0.25 kg (6.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|-----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 55 min | 15.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 20 g | 10 min | 15.5 % |
| Whirlpool | Simcoe | 30 g | 0 min | 13.2 % |
| Dry Hop | Citra | 15 g | 14 day(s) | 12 % |
| Dry Hop | Azacca | 15 g | 7 day(s) | 14 % |
| Dry Hop | Sabro | 15 g | 7 day(s) | 14.8 % |
| Dry Hop | Azacca | 15 g | 3 day(s) | 14 % |
| Dry Hop | Sabro | 15 g | 3 day(s) | 14.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|------------|
| Gozdawa Original British Ale Yeast Withbread OBAY 04 | Ale | Dry | 10 g | --- |

Notes

- Citra na biotransformację
BLG po gotowaniu 16
Jan 17, 2021, 12:26 AM