

Zwalony Koń

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **105**
- SRM **6.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 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 **28.8 liter(s)**
- Total mash volume **38.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (44.6%) | 85 % | 7 |
| Grain | Karmelowy Jasny 30EBC Viking | 0.2 kg (2%) | 75 % | 30 |
| Grain | Płatki pszeniczne | 1.5 kg (14.9%) | 60 % | 3 |
| Grain | Płatki owsiane | 1.5 kg (14.9%) | 60 % | 3 |
| Grain | Płatki jęczmienne | 0.4 kg (4%) | 80 % | 3 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (5%) | 85 % | 5 |
| Grain | Weyermann - Pilsner Malt | 1 kg (9.9%) | 81 % | 5 |
| Sugar | cukier | 0.5 kg (5%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| First Wort | Chinoo twój browar | 20 g | 60 min | 11.7 % |
| First Wort | Ekuanot | 20 g | 60 min | 14.5 % |
| Aroma (end of boil) | Citra | 30 g | 15 min | 12.6 % |
| Whirlpool | Galaxy | 50 g | 20 min | 16.2 % |
| Whirlpool | Simcoe | 50 g | 20 min | 13.3 % |
| Whirlpool | Nelson Sauvín | 50 g | 20 min | 10.1 % |

| | | | | |
|-----------|---------------|------|----------|--------|
| Whirlpool | Mosaic | 50 g | 20 min | 11.3 % |
| Dry Hop | Galaxy | 50 g | 3 day(s) | 16.2 % |
| Dry Hop | Nelson Sauvin | 50 g | 3 day(s) | 10.1 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 11.3 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| WLP067 - Coastal Haze | Ale | Slant | 200 ml | White Labs |