

ABW Ale Blady Wschód

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **80 C**, Time **3 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **3 min** at **80C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.7 kg (51.4%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.9%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (13.9%) | 79 % | 10 |
| Grain | Płatki owsiane | 0.5 kg (6.9%) | 60 % | 3 |
| Grain | Biscuit Malt | 0.25 kg (3.5%) | 79 % | 45 |
| Grain | Strzegom Karmel 30 | 0.25 kg (3.5%) | 75 % | 50 |
| Grain | Chit Malt | 0.5 kg (6.9%) | 50 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Equinox | 15 g | 60 min | 12.5 % |
| Boil | Citra | 15 g | 60 min | 13.7 % |
| Aroma (end of boil) | Wai-iti | 20 g | 10 min | 2.5 % |
| Aroma (end of boil) | Cascade | 10 g | 10 min | 7.8 % |
| Aroma (end of boil) | Equinox | 10 g | 10 min | 12.5 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 13.7 % |

| | | | | |
|---------|---------|------|----------|--------|
| Dry Hop | Citra | 20 g | 4 day(s) | 13.7 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 7.8 % |
| Dry Hop | Equinox | 20 g | 4 day(s) | 12.5 % |
| Dry Hop | Wai-iti | 20 g | 4 day(s) | 2.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| gestwa | Ale | Slant | 260 ml | bladego |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Fining | tabletki wirfloc | 1.65 g | Boil | 15 min |
| Water Agent | gips | 4 g | Mash | 60 min |
| Water Agent | siarczan magnesu | 2.8 g | Mash | 60 min |