

# Bagiennik

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (54.5%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (18.2%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Słód owsiany Fawcett	0.5 kg (9.1%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	5 g	60 min	13.1 %
Whirlpool	Mosaic	50 g	40 min	10 %
Dry Hop	Equinox	75 g	7 day(s)	13.1 %
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
B5	Ale	Dry	10 g	Bulldog

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	2 g	Mash	60 min
Fining	Karagen	3 g	Boil	5 min
Water Agent	Gips	1 g	Mash	60 min

## Notes

- Spotkanie z tym małym wodnym demonem w zasadzie dla ludzi jest bezpieczne. Bąble na tafli wody oraz ciężkie pluski mogą świadczyć, że gdzieś w pobliżu żyje Bagiennik.  
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