

# Bakcynalia 2

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **41**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	5 kg (76.9%)	80 %	4
Grain	Żytni	1.5 kg (23.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	AMORA PRETA	20 g	60 min	7.3 %
Aroma (end of boil)	AMORA PRETA	60 g	10 min	7.3 %
Whirlpool	AMORA PRETA	70 g	20 min	7.3 %
Dry Hop	AMORA PRETA	150 g	5 day(s)	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	sól	8 g	Mash	71 min
Fining	whirlfloc	1 g	Boil	5 min