

# Ciepłe noce długie dni

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **51**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (83.3%)	80 %	4
Grain	Pszeniczny	0.5 kg (9.3%)	85 %	4
Grain	Carahell	0.4 kg (7.4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	25 min	13 %
Boil	El Dorado	25 g	25 min	12.2 %
Aroma (end of boil)	Chinook	25 g	5 min	13 %
Aroma (end of boil)	El Dorado	25 g	5 min	15 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min