

# Codzienne

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **14.5**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (42.3%)	85 %	7
Grain	Płatki owsiane	1 kg (14.1%)	60 %	3
Grain	Carahell	0.3 kg (4.2%)	77 %	26
Grain	Karmelowy żytni Strzegom	0.2 kg (2.8%)	75 %	150
Grain	Weyermann - Carafa III	0.1 kg (1.4%)	70 %	1400
Grain	Pilzneński	2.5 kg (35.2%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Talus	20 g	60 min	8 %
Aroma (end of boil)	Talus	20 g	30 min	8 %
Aroma (end of boil)	Talus	20 g	15 min	8 %
Aroma (end of boil)	Talus	20 g	10 min	8 %
Aroma (end of boil)	Talus	20 g	5 min	8 %