

# Cuda Wianki

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **6.5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

## Steps

- Temp **58 C**, Time **10 min**
- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **32.4 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **55 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **27.4 liter(s)** of **76C** water or to achieve **49 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.6 kg (70.4%)	80 %	4
Grain	Briess - Pale Ale Malt	1.2 kg (11.1%)	80 %	7
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (4.6%)	79 %	120
Grain	Płatki owsiane	0.5 kg (4.6%)	85 %	3
Grain	Pszeniczny	1 kg (9.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	27 g	60 min	7.2 %
Boil	Magnum	20 g	30 min	11.5 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Aroma (end of boil)	Amarillo	15 g	10 min	9.5 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %
Whirlpool	Cascade PL	25 g	10 min	5.2 %

Dry Hop	Citra	15 g	3 day(s)	12 %
---------	-------	------	----------	------

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	6 g	Mash	0 min
Other	wit C	3 g	Bottling	---

### Notes

- Woda z kranu twardość 8,1  
dodana woda źródlana Oaza  
PH zeszło do 5,8  
*Apr 21, 2019, 9:51 AM*