

# Czyszczenie Magazynu

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **67**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **38.9 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **30.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.15 kg (82.7%)	80 %	5
Grain	Pszeniczny	1 kg (11.6%)	85 %	4
Grain	Płatki owsiane	0.5 kg (5.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	15.5 %
Boil	Citra	20 g	40 min	13 %
Boil	Citra	30 g	15 min	13 %
Aroma (end of boil)	Ahtanum	30 g	0 min	5 %
Dry Hop	Ahtanum	20 g	7 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis