

GREEN EXPERIMENT

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **77**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1897.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1185 liter(s)**
- Total mash volume **1580 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **1185 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **1107.5 liter(s)** of **76C** water or to achieve **1897.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	275 kg (62.5%)	81 %	4
Grain	Pszeniczny	75 kg (17%)	85 %	4
Grain	Oats, Flaked	45 kg (10.2%)	80 %	2
Adjunct	Wheat, Flaked	45 kg (10.2%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	1700 g	40 min	12.7 %
Aroma (end of boil)	Citra	1700 g	40 min	12.3 %
Aroma (end of boil)	Galaxy	1700 g	40 min	14.2 %
Dry Hop	Mosaic	3300 g	9 day(s)	2.7 %
Dry Hop	Galaxy	3300 g	7 day(s)	14.2 %
Dry Hop	Citra	3300 g	5 day(s)	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
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s-33	Ale	Dry	1000 g	---
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	300 g	Mash	60 min
Water Agent	Chlorek wapnia	780 g	Mash	60 min
Water Agent	Kwas mlekowy	100 g	Mash	60 min