

Koktajl transatlantycki

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **6.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (86.2%)	81 %	6
Grain	Amber Malt	0.3 kg (5.2%)	75 %	43
Grain	Caramel/Crystal Malt	0.1 kg (1.7%)	72 %	150
Grain	Simpsons - Golden Naked Oats	0.4 kg (6.9%)	73 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	50 g	60 min	5 %
Aroma (end of boil)	Fuggles	25 g	5 min	4.5 %
Aroma (end of boil)	East Kent Goldings	25 g	5 min	5.1 %
Aroma (end of boil)	Cashmere	50 g	0 min	8.8 %