

# Konopnicka Avenue

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **56**
- SRM **6**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **5 C**, Time **74 min**

## Mash step by step

- Heat up **48 liter(s)** of strike water to **2.5C**
- Add grains
- Keep mash **74 min** at **5C**
- Keep mash **60 min** at **67C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **51.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (31.3%)	80 %	7
Grain	Pilzneński	7 kg (43.8%)	81 %	4
Grain	Monachijski	1 kg (6.3%)	80 %	16
Grain	Pszeniczny	2 kg (12.5%)	85 %	4
Grain	Płatki owsiane	1 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Alta	70 g	50 min	11 %
Boil	Alta	30 g	30 min	11 %
Boil	Nacionalniy	60 g	30 min	8 %
Aroma (end of boil)	Nacionalniy	40 g	1 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	22 g	---