

# Majowe 2021

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (95.2%)	80 %	5
Grain	Płatki owsiane	0.5 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	70 g	60 min	11.2 %
Whirlpool	Oktawia	100 g	15 min	7.1 %
Whirlpool	CTZ	100 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	węglan wapnia	1.1 g	Mash	60 min
Water Agent	kwask mlekowy	2 g	Mash	60 min

## Notes

- Fermentation 1 17°C 4 dni  
Fermentation 3 20°C 10 dni  
*Sep 25, 2020, 4:55 PM*