

# moja strata

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **63**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.1 kg (49.4%)	81 %	4
Grain	Weyermann pszeniczny jasny	1.5 kg (18.1%)	80 %	6
Grain	Rye Malt	0.5 kg (6%)	81 %	10
Grain	Weyermann - Carapils	0.6 kg (7.2%)	78 %	4
Grain	castle malting chateau arome	0.2 kg (2.4%)	78 %	100
Grain	Płatki pszeniczne	0.5 kg (6%)	60 %	3
Grain	Płatki owsiane	0.5 kg (6%)	60 %	3
Grain	płatki żytnie	0.4 kg (4.8%)	60 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	5 g	20 min	14 %
Boil	Falconer's Flight	5 g	20 min	10.1 %
Boil	Strata	20 g	5 min	14 %

Boil	Falconer's Flight	20 g	5 min	10.1 %
Aroma (end of boil)	Strata	30 g	10 min	14 %
Aroma (end of boil)	Falconer's Flight	30 g	10 min	10.1 %
Whirlpool	Strata	50 g	20 min	14 %
Whirlpool	Falconer's Flight	50 g	20 min	10.1 %
Dry Hop	Strata	20 g	0 day(s)	14 %
Dry Hop	Falconer's Flight	20 g	0 day(s)	10.1 %
Dry Hop	Strata	75 g	4 day(s)	14 %
Dry Hop	Falconer's Flight	75 g	4 day(s)	10.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	100 g	Mash	10 min

## Notes

- Dawki chmielu po 20g dodane w 3. dniu fermentacji na biotransformację.  
*Jan 9, 2024, 10:43 AM*