

# Nantucket v4

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **35**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (65.7%)	81 %	4
Grain	Płatki owsiane	0.6 kg (17.1%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (17.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvín 2019	35 g	20 min	11 %
20 minut w 70 stopniach, mieszając co jakiś czas				
Whirlpool	Mosaic 2018	20 g	20 min	10 %
20 minut w 70 stopniach, mieszając co jakiś czas				
Dry Hop	Mosaic 2019	25 g	1 day(s)	10 %
24h w temp 17 stopni, 48h cold crash.				
Dry Hop	Citra 2019	25 g	1 day(s)	12 %
24h w temp 17 stopni, 48h cold crash.				

## Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Daze	Ale	Slant	400 ml	The Yeast Bay

Półowa słoika 900ml

### Extras

Type	Name	Amount	Use for	Time
Other	Łuska Ryżowa	80 g	Mash	60 min