

Obcy kościół

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **61**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

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

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.3 kg (68%)	80 %	7
Grain	Oats, Flaked	0.9 kg (14.2%)	80 %	2
Grain	Oats, Malted	0.9 kg (14.2%)	80 %	2
Sugar	cukier	0.22 kg (3.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	21 g	60 min	15.5 %
Aroma (end of boil)	Mosaic	57 g	5 min	10 %
Aroma (end of boil)	Chinook	42 g	5 min	13 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	28 g	5 min	15.5 %
Whirlpool	Citra	50 g	20 min	12 %
Whirlpool	Mosaic	50 g	20 min	10 %
Whirlpool	Centennial	35 g	20 min	10.5 %
Whirlpool	Columbus/Tomahawk/Zeus	28 g	20 min	15.5 %
Dry Hop	Chinook	42 g	5 day(s)	13 %
Dry Hop	Centennial	42 g	5 day(s)	10.5 %
Dry Hop	Citra	42 g	5 day(s)	12 %
Dry Hop	Mosaic	42 g	5 day(s)	10 %

Dry Hop	Columbus/Tomahawk/Zeus	28 g	5 day(s)	15.5 %
---------	------------------------	------	----------	--------

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	1000 ml	Wyeast Labs