

# Osiemnastka

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (45.5%)	80 %	5
Grain	Viking Pilsner malt	2 kg (22.7%)	82 %	4
Grain	Strzegom Wiedeński	2 kg (22.7%)	79 %	10
Grain	Płatki owsiane	0.4 kg (4.5%)	60 %	3
Grain	Płatki jęczmienne	0.4 kg (4.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	columbus	20 g	60 min	12.9 %
Boil	Warrior	20 g	60 min	13.5 %
Boil	Columbus	20 g	10 min	12.9 %
Whirlpool	columbus	10 g	10 min	12.9 %
Dry Hop	Mosaic	100 g	4 day(s)	11.9 %
Dry Hop	talus	100 g	4 day(s)	7.4 %
Dry Hop	Ekuanot	100 g	4 day(s)	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Dry	23 g	---
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