

owies 2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (75%) | 79 % | 6 |
| Grain | Słód owsiany Fawcett | 1 kg (16.7%) | 61 % | 5 |
| Grain | Viking Malt Caramel Pale | 0.1 kg (1.7%) | 80 % | 8 |
| Grain | Płatki owsiane | 0.4 kg (6.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | lunga | 20 g | 30 min | 11 % |
| Aroma (end of boil) | Chinook PL | 20 g | 5 min | 5.2 % |
| Whirlpool | sabro | 20 g | 5 min | 14.8 % |
| Whirlpool | Citra | 20 g | 5 min | 13 % |
| Dry Hop | sabro | 30 g | 4 day(s) | 14.8 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 13 % |
| Dry Hop | Nelson Sauvín | 50 g | 4 day(s) | 11 % |
| Dry Hop | Chinook PL | 30 g | 4 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------------|-------------|---------------|-------------------|
| american ale 2 | Ale | Slant | 150 ml | YB |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Water Agent | NaCl | 7 g | Boil | 60 min |
| Water Agent | H3 PO4 | 6 g | Mash | 60 min |
| Fining | whirfloc | 4 g | Boil | 5 min |