

# Polska gurom!

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **37**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.9 kg (97.9%)	80 %	4
Grain	Płatki owsiane	0.15 kg (2.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Whirlpool	Cascade PL	20 g	30 min	5.2 %
Whirlpool	Chinook PL	20 g	30 min	13 %
Whirlpool	Oktawia	20 g	30 min	7.1 %
Dry Hop	Cascade PL	80 g	3 day(s)	5.2 %
Dry Hop	Chinook PL	80 g	3 day(s)	13 %
Dry Hop	Oktawia	80 g	3 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Slant	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	10 min
Other	Witamina C	1 g	Bottling	---

### Notes

- Gotować 90 minut zeby pozbyć się DMS ze słodu pilzneńskiego.  
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