

# Remiz - Świerkowe

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **63**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount      | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (100%) | 85 %  | 7   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Puławski | 20 g   | 60 min | 9.1 %      |
| Boil                | Puławski | 20 g   | 20 min | 9.1 %      |
| Boil                | Puławski | 30 g   | 10 min | 9.1 %      |
| Aroma (end of boil) | Puławski | 30 g   | 5 min  | 9.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name               | Amount | Use for | Time   |
|--------|--------------------|--------|---------|--------|
| Flavor | Młode pędy świerku | 110 g  | Boil    | 30 min |
| Flavor | Młode pędy świerku | 35 g   | Boil    | 0 min  |