

Słodko, Gładko i Soczyście

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **11**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (69.2%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|-----------|------------|
| First Wort | Nectaron | 10 g | 80 min | 9.9 % |
| Whirlpool | Nectaron | 40 g | 0 min | 9.9 % |
| 80°C 30min | | | | |
| Whirlpool | Sabro | 25 g | 0 min | 15 % |
| 80°C 30min | | | | |
| Whirlpool | Amarillo | 25 g | 0 min | 9.5 % |
| 80°C 30min | | | | |
| Dry Hop | Amarillo | 25 g | 12 day(s) | 9.5 % |
| Dry Hop | Sabro | 25 g | 12 day(s) | 15 % |

| | | | | |
|-------------------------|-----------|------|----------|-------|
| Dodany 3 dnia burzliwej | | | | |
| Dry Hop | El Dorado | 50 g | 3 day(s) | 15 % |
| Dry Hop | Nectaron | 50 g | 3 day(s) | 9.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|---------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale | Culture | 200 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 2 g | Boil | 10 min |