

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