

# soczysta zelenda

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **60**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (42.6%)	80 %	7
Grain	Pszeniczny	1 kg (21.3%)	85 %	4
Grain	Płatki owsiane	1 kg (21.3%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (10.6%)	76.1 %	0
Grain	Biscuit Malt	0.2 kg (4.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Nelson Sauvign	25 g	30 min	11 %
Whirlpool	Ekuanot	25 g	30 min	14 %
Whirlpool	Lotus	25 g	30 min	12 %
Dry Hop	Motueka	25 g	5 day(s)	7 %
Dry Hop	Lotus	25 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Slant	100 ml	White Labs