

Świerkowe

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **26.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (79.1%)	80 %	5
Grain	cookie	0.3 kg (4%)	80 %	50
Grain	Carared	0.139 kg (1.8%)	75 %	39
Grain	Melanoiden Malt	0.25 kg (3.3%)	80 %	39
Grain	Płatki owsiane	0.4 kg (5.3%)	60 %	3
Grain	Strzegom Wiedeński	0.5 kg (6.6%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	28 g	60 min	13.4 %
Dry Hop	simcoe	60 g	5 day(s)	13.2 %
Dry Hop	eqount	30 g	5 day(s)	13 %
Boil	Equinox	15 g	20 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Herb	esencja świerkowa	150 g	Boil	15 min
Herb	esencja świerkowa	150 g	Boil	5 min
Water Agent	gips	5 g	Mash	---