

# The Alchemist Brokreacja - inne chmiele 2023

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **50**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (73.8%)	60 %	5
Grain	Strzegom Wiedeński	0.8 kg (13.1%)	65 %	10
Grain	Pszeniczny	0.6 kg (9.8%)	65 %	4
Grain	Monachijski	0.2 kg (3.3%)	65 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Boil	Chinook	9 g	25 min	13 %
Boil	Cascade	8 g	25 min	6 %
Boil	Columbus/Tomahawk/Zeus	8 g	25 min	15.5 %
Whirlpool	Columbus/Tomahawk/Zeus	5 g	1 min	15.5 %
Whirlpool	Cascade	10 g	1 min	6 %
Whirlpool	Chinook	9 g	1 min	13 %
Dry Hop	Cascade	25 g	7 day(s)	6 %
Dry Hop	Chinook	25 g	7 day(s)	13 %
Dry Hop	ht blanc	20 g	7 day(s)	10 %
Whirlpool	HT BLANC	15 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---