

The Alchemist Brokreacja - troche zmienione

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **83**
- SRM **5.7**
- 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 **22 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

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

Mash step by step

- Heat up **22 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **10.7 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 | 5.8 kg (78.9%) | 60 % | 5 |
| Grain | Strzegom Wiedeński | 0.85 kg (11.6%) | 65 % | 10 |
| Grain | Pszeniczny | 0.6 kg (8.2%) | 65 % | 4 |
| Grain | Monachijski | 0.1 kg (1.4%) | 65 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Warrior | 40 g | 60 min | 15.5 % |
| Boil | Mosaic | 6 g | 25 min | 10 % |
| Boil | Amarillo | 6 g | 25 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 6 g | 15 min | 10 % |
| Aroma (end of boil) | Citra | 6 g | 15 min | 12 % |
| Aroma (end of boil) | Amarillo | 6 g | 15 min | 9.5 % |
| Whirlpool | Cascade | 10 g | 1 min | 6 % |
| Whirlpool | Citra | 10 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----|
| Safale US-05 | Ale | Dry | 11.5 g | --- |
|--------------|-----|-----|--------|-----|