

WIŚNIOWA KROWA pasiona miętom

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **30**
- SRM **5.3**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	1 kg (14.3%)	80 %	6
Grain	Pale Malt (2 Row) Bel	5 kg (71.4%)	80 %	6
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (7.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	20 min	10 %
Boil	Mosaic	20 g	20 min	10 %
Aroma (end of boil)	Sorachi Ace	10 g	10 min	10 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Pacifica (NZ)	10 g	10 min	4.8 %
Dry Hop	Sorachi Ace	30 g	5 day(s)	10 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Pacifica (NZ)	20 g	5 day(s)	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	12 g	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z wiśni	2000 g	Secondary	5 day(s)
Flavor	Pulpa z czereśni	1000 g	Secondary	5 day(s)
Other	Laktoza	500 g	Boil	10 min
Other	Mięta	30 g	Secondary	5 day(s)