

Wydajność 1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **122**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilzneński | 3 kg (42.9%) | 81 % | 4 |
| Grain | Monachijski | 4 kg (57.1%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 100 g | 50 min | 11.2 % |
| Boil | Marynka | 60 g | 15 min | 10 % |
| Boil | Marynka | 60 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Us-05 | Ale | Slant | 300 ml | --- |

Notes

- Warka testowa. Wydłużony czas zacierania, pomiary temp. Słodu podczas zacierania, celujemy w wydajność 75% a nie jak przy poprzednich warkach 45%... broń się kociołku!
Apr 20, 2024, 6:05 PM