Harnold pomieszany z lodoherbatą

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **43**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **140 liter(s)**
- Trub loss **5 %**
- Size with trub loss **147 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **177.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **114 liter(s)**
- Total mash volume **152 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **114 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **101.1 liter(s)** of **76C** water or to achieve **177.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	27 kg *(71.1%)*	79 %	6
Grain	Strzegom Wiedeński	9 kg *(23.7%)*	79 %	10
Grain	Strzegom Monachijski typ I	2 kg *(5.3%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	178 g	60 min	13.4 %
Boil	Palisade	28 g	60 min	7.5 %
Aroma (end of boil)	Mosaic	60 g	3 min	2.7 %
Aroma (end of boil)	Ahtanum	28 g	3 min	4 %
Aroma (end of boil)	Pacific crest	28 g	3 min	13 %
Boil	Ahtanum	30 g	60 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	69 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Flavor	Earl Grey	450 g	Secondary	1 day(s)

Notes

- W zależności od oczekiwanej intensywności smaku i aromatu herbaty ilość użytej herbaty powinna wynosić od 3-6g/l piwa. Zalecamy wykonanie wcześniej próby dodając herbatę do 1l letniej wody na 24h.
  Jan 20, 2022, 3:04 PM