

# Katastrofa w nadfiolecie

- Gravity **13.6 BLG**
- ABV **---**
- IBU **67**
- SRM **---**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	0.9 kg (23.7%)	79 %	---
Grain	Weyermann - Carapils	0.4 kg (10.5%)	78 %	---
Grain	Słód monachijski Optima	2.5 kg (65.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	16 %
Boil	16 alfa	14 g	15 min	16 %
Boil	10 alfa	13 g	15 min	10 %
Boil	12 alfa	12 g	5 min	12 %
Boil	13 alfa	15 g	0 min	13 %
Dry Hop	10 alfa	25 g	7 day(s)	10 %
Dry Hop	12 alfa	25 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	7 g	---
GĘSTWA	Ale	Slant	50 ml	---