

#187 Dżem 2023

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **27**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pale Ale Clear Choice | 3 kg (85.7%) | 80 % | 5.5 |
| Grain | Viking Malt owsiany | 0.5 kg (14.3%) | 61 % | 5.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil | Cascade PL 2022 | 20 g | 60 min | 7.8 % |
| Aroma (end of boil) | Pacifica NZ 2022 | 20 g | 30 min | 4 % |
| Dry Hop | Cascade PL 2022 | 30 g | 7 day(s) | 7.8 % |
| Dry Hop | Pacifica NZ 2022 | 30 g | 7 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale | Liquid | 40 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------------|--------|---------|-------|
| Flavor | Suszona skórka słodkiej pomarańczy | 20 g | Boil | 1 min |