

Beer 7

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **3**
- SRM **8.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **77 liter(s)**
- Trub loss **5 %**
- Size with trub loss **80.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **97.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

Steps

- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **45 liter(s)** of strike water to **86.5C**
- Add grains
- Keep mash **1 min** at **77C**
- Sparge using **67.3 liter(s)** of **76C** water or to achieve **97.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Surowiec	15 kg (38.5%)	75 %	12
Sugar	Surowiecc	12 kg (30.8%)	12 %	---
Dry Extract	sadf	12 kg (30.8%)	12 %	12

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Chmiel	41 g	12 min	12 %
Whirlpool	chme	12 g	12 min	12 %
First Wort	123	12 g	12 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Drożdze	Ale	Dry	12 g	Lab

Extras

Type	Name	Amount	Use for	Time
Spice	Dodatki	12 g	Boil	14 min

Notes

- Notatka
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