

# Coś

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **74**
- SRM **20**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **28.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **36.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **45.1 liter(s)**

## Steps

- Temp **52 C**, Time **30 min**
- Temp **63 C**, Time **90 min**
- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **33.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **90 min** at **63C**
- Keep mash **30 min** at **68C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **36.9 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount           | Yield | EBC |
|-------|--|------------------|-------|-----|
| Grain | Strzegom Pilzneński                    | 6.17 kg (54.7%)  | 80 %  | 4   |
| Grain | Weyermann - Carapils                   | 0.72 kg (6.4%)   | 78 %  | 4   |
| Grain | Weyermann Caramunich 3                 | 1.089 kg (9.7%)  | 76 %  | 150 |
| Grain | Carafa II                              | 0.23 kg (2%)     | 70 %  | 812 |
| Grain | Weyermann - Melanoiden Malt            | 0.721 kg (6.4%)  | 81 %  | 53  |
| Grain | Rye Malt                               | 1.162 kg (10.3%) | 63 %  | 10  |
| Grain | Weyermann - Light Munich Malt          | 0.864 kg (7.7%)  | 82 %  | 14  |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.314 kg (2.8%)  | 80 %  | 20  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 10 g   | 60 min | 12 %       |
| Boil    | Citra | 20 g   | 45 min | 12 %       |

|                     |                       |        |          |       |
|---------------------|-----------------------|--------|----------|-------|
| Boil                | Zula                  | 30 g   | 45 min   | 9.7 % |
| Boil                | Tettnang              | 14.7 g | 45 min   | 4.5 % |
| Boil                | Saaz (Czech Republic) | 15.8 g | 45 min   | 4.5 % |
| Boil                | Izabella              | 50 g   | 30 min   | 5.1 % |
| Boil                | Izabella              | 25 g   | 15 min   | 5.1 % |
| Boil                | Zula                  | 50 g   | 10 min   | 9.7 % |
| Aroma (end of boil) | Izabella              | 25 g   | 5 min    | 5.1 % |
| Aroma (end of boil) | Tomyski               | 50 g   | 5 min    | 4 %   |
| Dry Hop             | Tomyski               | 50 g   | 7 day(s) | 4 %   |
| Dry Hop             | Zula                  | 20 g   | 7 day(s) | 9.7 % |

## Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale  | Dry  | 23 g   | Fermentis  |

## Notes

- xD  
Jan 25, 2021, 9:18 PM