

# 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

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