

Dziesiąte piwo

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **75 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (55.6%) | 80 % | 5 |
| Grain | Pszeniczny | 1.5 kg (33.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Magnum | 10 g | 60 min | 11.5 % |
| Boil | Warrior | 10 g | 60 min | 15.5 % |
| Boil | Cascade | 15 g | 10 min | 6 % |
| Whirlpool | Cascade | 50 g | 15 min | 6 % |
| Dry Hop | Lemon drop | 100 g | 5 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale | Slant | 1000 ml | Fermentis |

Notes

- Rozpoczęcie fermentacji 21.12.2019
Przelane na cichą 02.01.2020
Chmiele na zimno wrzucone 09.01.2020
Zabutelkowano 15.01.2020
Dec 22, 2019, 4:38 PM