

# Floryda dla eskimosów

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **38**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (33.3%)	85 %	7
Grain	Pszeniczny	3.5 kg (58.3%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (8.3%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	45 min	10.6 %
Boil	Amora Preta	30 g	10 min	9 %
Dry Hop	Amora Preta	30 g	14 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Glukoza	80 g	Bottling	---

Other	Kwasek cytrynowy	4 g	Bottling	---
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## Notes

- Kleikowanie : 500 g płatków pszennych w 2,5 litrach wody

Ilość wody do wystadzania:

Gęstość przed gotowaniem;

Gęstość przed schładzaniem:

Gęstość po fermentacji burzliwej:

Przelew data:

*Apr 4, 2025, 11:49 AM*