

grzybkowe

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **75**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **50 C**, Time **12 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **26.9 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **12 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.1 kg (53.2%)	80 %	5
Grain	Pszeniczny	1.5 kg (19.5%)	85 %	4
Grain	Monachijski	0.5 kg (6.5%)	80 %	16
Grain	Pilzneński	0.5 kg (6.5%)	81 %	4
Grain	Płatki owsiane	0.8 kg (10.4%)	60 %	3
Grain	Płatki pszeniczne	0.3 kg (3.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	eksperyment	20 g	60 min	10.4 %
Aroma (end of boil)	Chinook	30 g	5 min	11.7 %
Whirlpool	Mosaic	50 g	30 min	12.3 %
Whirlpool	Citra	50 g	30 min	12.9 %
Whirlpool	Chinook	20 g	30 min	11.7 %
Dry Hop	Mosaic	50 g	5 day(s)	12.3 %
Dry Hop	Citra	50 g	5 day(s)	12.9 %

Dry Hop	Chinook	30 g	5 day(s)	11.7 %
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