

# Jaki widelec?

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **41**
- SRM **2.8**
- Style **American 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **69 C**, Time **45 min**
- Temp **79 C**, Time **0 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **0 min** at **79C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Strzegom	1 kg (50%)	79 %	6
Grain	Żytni Strzegom	0.5 kg (25%)	81 %	8
Grain	Orkiszowy Bestmalz	0.5 kg (25%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	10 g	40 min	15.3 %
Boil	WAI-ITI	10 g	10 min	2.8 %
Boil	Nelson Sauvín	10 g	10 min	11.1 %
Whirlpool	Nelson Sauvín	10 g	15 min	11.1 %
Whirlpool	Waimea	10 g	15 min	15.3 %
Dry Hop	Pacific Gem	40 g	5 day(s)	15.3 %
Dry Hop	Nelson Sauvín	30 g	5 day(s)	11.1 %
Dry Hop	Waimea	40 g	5 day(s)	15.3 %
Dry Hop	WAI-ITI	40 g	5 day(s)	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM42 Stare Nadreńskie	Ale	Slant	80 ml	Fermentum Mobile
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