

# lekka 10-12 blg na lato jesien 2024, warzone zapewne po urlopie w sierpniu

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **52.9 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.95 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **40.3 liter(s)**

## Steps

- Temp **70 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **30.1 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **90 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **33 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	8 kg (76.2%)	80.5 %	2
Grain	Briess - Wheat Malt, White	0 kg	85 %	5
Grain	Barley, Flaked	2.2 kg (21%)	70 %	4
Adjunct	ryzowa luska	0.3 kg (2.9%)	1 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	15 min	13.3 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Mosaic	10 g	15 min	12 %
Aroma (end of boil)	Citra	40 g	1 min	13.3 %
Aroma (end of boil)	Mosaic	40 g	1 min	12 %
Aroma (end of boil)	Simcoe	40 g	1 min	13.2 %
Dry Hop	Citra	50 g	5 day(s)	13.3 %
Dry Hop	Mosaic	50 g	5 day(s)	12 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hot Head	Ale	Liquid	1000 ml	omega
OYL-217 - C2C American Farmhouse	Ale	Liquid	1000 ml	omega

## Notes

- lekkie piwo 12 blg ale nie wytrawne do bolu ma miec ciało z pãłatkow  
*May 25, 2022, 1:20 PM*