

# Majowe 2021

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **4.2**
- 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 **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (95.2%) | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.5 kg (4.8%) | 85 %  | 3   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Magnat  | 70 g   | 60 min | 11.2 %     |
| Whirlpool | Oktawia | 100 g  | 15 min | 7.1 %      |
| Whirlpool | CTZ     | 100 g  | 15 min | 11 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 22 g   | Fermentis  |

## Extras

| Type        | Name          | Amount | Use for | Time   |
|-------------|---------------|--------|---------|--------|
| Water Agent | węglan wapnia | 1.1 g  | Mash    | 60 min |
| Water Agent | kwask mlekowy | 2 g    | Mash    | 60 min |

## Notes

- Fermentation 1 17°C 4 dni  
Fermentation 3 20°C 10 dni  
*Sep 25, 2020, 4:55 PM*