

Masz poczęstuj się

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **20**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **62 C**, Time **80 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (52.2%) | 85 % | 7 |
| Grain | Cara-Pils/Dextrine | 0.5 kg (8.7%) | 72 % | 4 |
| Grain | Pszeniczny | 0.5 kg (8.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.75 kg (13%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 1 kg (17.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Aroma (end of boil) | Mosaic | 15 g | 5 min | 10 % |
| Aroma (end of boil) | Citra | 15 g | 0 min | 12 % |
| Whirlpool | Mosaic | 35 g | 0 min | 10 % |
| Whirlpool | Citra | 20 g | 0 min | 12 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 25 g | 0 min | 15.5 % |

| | | | | |
|---------|------------|------|----------|--------|
| Dry Hop | Centennial | 25 g | 1 day(s) | 10.5 % |
|---------|------------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|---------|--------|------------|
| US 05 | Ale | Culture | 1000 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|-----------|----------|
| Spice | Skórka pomarańczy curacao | 20 g | Boil | 10 min |
| Flavor | Sok wyciskany z pomarańczy | 2000 g | Secondary | 5 day(s) |