

## młody kopsnij browara

- Gravity **14.9 BLG**
- ABV ---
- IBU **68**
- SRM **6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (88%)	79 %	6
Grain	Strzegom pszeniczny	0.5 kg (8%)	81 %	6
Sugar	cukier	0.25 kg (4%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	15 min	13.5 %
Boil	Amarillo	40 g	15 min	8.8 %
Boil	Simcoe	40 g	15 min	13 %
Boil	Citra	10 g	0 min	12 %
Boil	Amarillo	10 g	0 min	9.5 %
Boil	Simcoe	10 g	0 min	13 %
Whirlpool	Citra	10 g	60 min	12 %
Whirlpool	Amarillo	10 g	60 min	9.5 %
Whirlpool	Simcoe	10 g	60 min	13 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %

Dry Hop	Simcoe	30 g	5 day(s)	13 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale