

# MODŻAJTO

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- Gravity **13.1 BLG**
- ABV ---
- IBU **63**
- SRM **5.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.6 kg (66.7%) | 80 %  | 7   |
| Grain | Platki owsiane         | 1.5 kg (27.8%) | 85 %  | 3   |
| Grain | Abbey Malt Weyermann   | 0.3 kg (5.6%)  | 75 %  | 45  |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | lunga    | 50 g   | 60 min | 11 %       |
| Aroma (end of boil) | Citra    | 15 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Amarillo | 15 g   | 5 min  | 9.5 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | ---        |

## Notes

- cicha - 10l zest z 3 limonek + sok, 5g suszonej mięty, 15g mieszanki Citra i Amarillo

10l - 30g herbaty Oolong Milk i 15g Citra i Amarillo  
Mar 27, 2017, 11:39 PM