

Phantasm Potential Yeast Test

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **4.3**
- 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 **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **15 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (63.4%) | 82 % | 4 |
| Grain | Pszeniczny | 0.5 kg (7%) | 83 % | 4 |
| Grain | Słód owsiany Fawcett | 1 kg (14.1%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (7%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.6 kg (8.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Sabro | 100 g | 15 min | 13 % |
| Dry Hop | Talus Cryo | 50 g | 3 day(s) | 20 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|---------|------------|
| TioPotential Kamil Tomaszewski | Ale | Liquid | 1500 ml | Starter |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Water Agent | Gips | 2 g | Mash | 60 min |
| Water Agent | NaCl | 1 g | Mash | 60 min |
| Water Agent | CaCl | 6 g | Mash | 60 min |
| Water Agent | MgCl | 4 g | Mash | 60 min |
| Other | Phantasm Powder | 120 g | Boil | 0 min |
| Other | Pożywka | 1 g | Boil | 10 min |
| Other | Springferm | 0.5 g | Boil | 10 min |
| Other | Łuska ryżowa | 50 g | Mash | 60 min |
| Water Agent | Kwas mlekowy 80% | 8 g | Mash | 60 min |

Notes

- Profil wody(Słodowy): Ca-73.7/Mg-15.4/Na-13.4/Cl-143.9/SO4-43.6/HCO3-41
 Łuska ryżowa dodana razem ze słodami. Pożywki dodane na ostatnie 10 minut gotowania. Kwas mlekowy do korekty pH zacieru(pH 5.40) i brzezki nastawnej(pH 5.1). Phantasm dodany na whirlpool razem z Sabro.

Fermentacja: Starty w 18°C, Po rozpoczęciu fermentacji i zebraniu gęsty z góry swobodny wzrost temperatury do 22°C.

Po zakończonej fermentacji i schłodzeniu piwa do 14°C dodatek Talus Cryo i 2g wit. C

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