

## Popłuczyny po ABW

- Gravity **18 BLG**
- ABV ---
- IBU **48**
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **75 min**
- Evaporation rate **8 %/h**
- Boil size **36.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **33.3 liter(s)**

### Steps

- Temp **62 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Płatki owsiane	0.6 kg (6.3%)	80 %	2
Grain	Strzegom Pale Ale	6 kg (62.5%)	79 %	6
Grain	Strzegom Pilznieński	3 kg (31.3%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	7.7 %
Boil	Cascade	20 g	15 min	7.7 %
Boil	Mosaic	20 g	15 min	10 %
Dry Hop	Cascade	20 g	7 day(s)	7.7 %
Boil	Mosaic	10 g	30 min	10 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %
Boil	Cascade	10 g	30 min	7.7 %

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min