

# Sarmackie konfrontacje

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **64**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **77 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 **77C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 3.5 kg (58.3%) | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 2 kg (33.3%)   | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (8.3%)  | 85 %  | 4   |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Sorachi Ace | 25 g   | 20 min | 10 %       |
| Boil                | Zula        | 30 g   | 20 min | 8.3 %      |
| Boil                | Citra       | 30 g   | 20 min | 13.2 %     |
| Aroma (end of boil) | Sorachi Ace | 50 g   | 0 min  | 10 %       |
| Whirlpool           | Citra       | 25 g   | ---    | 10 %       |
| Whirlpool           | Zula        | 25 g   | ---    | 13.2 %     |
| Whirlpool           | Sorachi Ace | 25 g   | ---    | 10 %       |
| Dry Hop             | Sorachi Ace | 25 g   | ---    | 10 %       |
| Boil                | Citra       | 10 g   | 60 min | 10 %       |