

# SZLACHCIC

- Gravity **14 BLG**
- ABV ---
- IBU **50**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **45 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.5 kg (72.2%)	79 %	6
Grain	Strzegom Pilzneński	2.3 kg (25.6%)	80 %	4
Grain	Strzegom Bursztynowy	0.2 kg (2.2%)	70 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	50 min	11.5 %
Aroma (end of boil)	Marynka	50 g	10 min	9.5 %
Aroma (end of boil)	Marynka	50 g	5 min	9.5 %
Whirlpool	Marynka	50 g	0 min	9.5 %
Dry Hop	Marynka	50 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale
Mangrove Jack's M79 Burton Union	Ale	Dry	10 g	Mangrove Jack's

## Notes

- Warka podzielona na pół na dwa rodzaje drożdży

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