

# szycha

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **46**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Weyermann® Pale Ale  | 5 kg (83.3%) | 79 %  | 6   |
| Grain | Weyermann® CARAPILS® | 1 kg (16.7%) | 75 %  | 4   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | PŁ-101 | 50 g   | 60 min   | 6 %        |
| Whirlpool | PŁ-101 | 200 g  | 10 min   | 6 %        |
| Dry Hop   | PŁ-101 | 170 g  | 3 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| SafAle US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Whirlflock | 4 g    | Boil    | 10 min |

|             |                 |       |           |          |
|-------------|-----------------|-------|-----------|----------|
| Water Agent | Gips            | 5 g   | Mash      | ---      |
| Water Agent | Epsom           | 7 g   | Mash      | ---      |
| Water Agent | Chlorek wapnia  | 0.5 g | Mash      | ---      |
| Water Agent | Chlorek magnezu | 1 g   | Mash      | ---      |
| Fining      | Żelatyna        | 10 g  | Secondary | 2 day(s) |

## Notes

- Ca-104.1/Mg-27.1/Na-17/Cl-45.7/SO4-161.9/HCO3-nie wiem/

Fermentacja:

17°C - 1 dzień

17-22°C - 5 dni

22°C - 2 dni

Chmienie na zimno:

15°C - 3 dni

°C najniższa jak się da- leżakowanie- ok. 10 dni

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