

# The Alchemist Brokreacja - troche zmienione

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **83**
- SRM **5.7**
- 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 **22 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.8 kg (78.9%)	60 %	5
Grain	Strzegom Wiedeński	0.85 kg (11.6%)	65 %	10
Grain	Pszeniczny	0.6 kg (8.2%)	65 %	4
Grain	Monachijski	0.1 kg (1.4%)	65 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	40 g	60 min	15.5 %
Boil	Mosaic	6 g	25 min	10 %
Boil	Amarillo	6 g	25 min	9.5 %
Aroma (end of boil)	Mosaic	6 g	15 min	10 %
Aroma (end of boil)	Citra	6 g	15 min	12 %
Aroma (end of boil)	Amarillo	6 g	15 min	9.5 %
Whirlpool	Cascade	10 g	1 min	6 %
Whirlpool	Citra	10 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Dry	11.5 g	---
--------------	-----	-----	--------	-----