#1.2 Hercynit (based on Riverwards IPA) + 10% chmielu

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **70**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **43.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **31.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg *(83.3%)*	80 %	5
Grain	Pszeniczny	1 kg *(8.3%)*	85 %	4
Grain	Płatki owsiane	1 kg *(8.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Aroma (end of boil)	Amarillo	77 g	5 min	9.5 %
Aroma (end of boil)	Citra	77 g	5 min	12 %
Whirlpool	Amarillo	77 g	45 min	9.5 %
Whirlpool	Citra	77 g	45 min	12 %
Dry Hop	Amarillo	150 g	5 day(s)	9.5 %
Dry Hop	Citra	150 g	5 day(s)	12 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	20 g	Mangrove Jack's

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Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	2.5 g	Boil	15 min

Notes

- Chmiele na gotowanie wrzucić już do brzeczki w trakcie wysładzania.
  Brzeczkę rozcieńczyć do 14.7 BLG
  Step by Step
  Mill the grains and dough-in with 17.25 quarts (16.3 L) of strike water, for a mash ratio of about 1.25 quarts per pound of grain (2.6 L/kg). Target a mash temperature of 150 °F (66 °C) and hold for 60 minutes. Sparge with 170 °F (77 °C) water. While the runnings are being collected, add your first wort hop addition. Collect approximately 7 gallons (26.4 L) of wort runoff and bring to a boil. The goal is to get 5.5 gallons (21 L) into the fermenter. Add the Irish moss with 15 minutes left in the boil. Add the first charge of Amarillo® and Citra® hops with 5 minutes left in the boil.

  After the 60-minute boil, chill the entire wort down to 185 °F (85 °C) and add the whirlpool/hop stand addition of hops and let the wort rest for 45 minutes with the lid on. Once the whirlpool/hop stand is complete, chill your wort to yeast pitching temperature.

  Pitch your yeast as a 1.5-L yeast starter and ferment at 64–70 °F (18–21 °C). Fermentation should take 10–14 days. Following fermentation, dry hop for five days before bottling or transferring to keg. Prime to 2.3 volumes of CO2.
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