

WZÓR SCHEMATYCZNY WARZELNI - kopiuj

- Gravity **20.9 BLG**
- ABV ---
- IBU ---
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19.05 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (71.4%)	80.5 %	6
Grain	BESTMALZ - Best Pilsen	1 kg (14.3%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	1 kg (14.3%)	82 %	4