

Będzie potem

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.9 kg (60.4%)	80.5 %	4
Grain	Płatki owsiane	1 kg (20.8%)	60 %	3
Grain	Pszeniczny	0.9 kg (18.8%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Riwaka	30 g	5 min	14 %
Boil	Nectaron	30 g	5 min	14 %
Whirlpool	Riwaka	70 g	1 min	14 %
Whirlpool	Nectaron	20 g	1 min	14 %
Whirlpool	Rody Hodowlane 2/20	50 g	1 min	7 %
Dry Hop	Książęcy	100 g	2 day(s)	7 %
Dry Hop	Nectaron	50 g	2 day(s)	14 %
Dry Hop	Rody Hodowlane 2/20	50 g	2 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP077	Ale	Slant	1 ml	---
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