

# KIELECKIE MOCNE

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **56**
- SRM **15.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount       | Yield | EBC |
|-------|----------------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt             | 3 kg (50%)   | 80 %  | 5   |
| Grain | Weyermann - Carared              | 2 kg (33.3%) | 75 %  | 45  |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (16.7%) | 73 %  | 120 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Chinook    | 25 g   | 60 min | 13 %       |
| Boil    | Cascade    | 25 g   | 15 min | 6 %        |
| Boil    | Centennial | 25 g   | 15 min | 10.5 %     |

## Yeasts

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