

## Nantucket v4

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **35**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 2.3 kg (65.7%) | 81 %  | 4   |
| Grain | Płatki owsiane    | 0.6 kg (17.1%) | 85 %  | 3   |
| Grain | Płatki pszeniczne | 0.6 kg (17.1%) | 85 %  | 3   |

### Hops

| Use for                                          | Name               | Amount | Time     | Alpha acid |
|--------------------------------------------------|--------------------|--------|----------|------------|
| Whirlpool                                        | Nelson Sauvín 2019 | 35 g   | 20 min   | 11 %       |
| 20 minut w 70 stopniach, mieszając co jakiś czas |                    |        |          |            |
| Whirlpool                                        | Mosaic 2018        | 20 g   | 20 min   | 10 %       |
| 20 minut w 70 stopniach, mieszając co jakiś czas |                    |        |          |            |
| Dry Hop                                          | Mosaic 2019        | 25 g   | 1 day(s) | 10 %       |
| 24h w temp 17 stopni, 48h cold crash.            |                    |        |          |            |
| Dry Hop                                          | Citra 2019         | 25 g   | 1 day(s) | 12 %       |
| 24h w temp 17 stopni, 48h cold crash.            |                    |        |          |            |

### Yeasts

| Name      | Type | Form  | Amount | Laboratory    |
|-----------|------|-------|--------|---------------|
| Hazy Daze | Ale  | Slant | 400 ml | The Yeast Bay |

|                     |
|---------------------|
| Półowa stoika 900ml |
|---------------------|

**Extras**

| Type  | Name         | Amount | Use for | Time   |
|-------|--------------|--------|---------|--------|
| Other | Łuska Ryżowa | 80 g   | Mash    | 60 min |