The Alchemist Brokreacja - troche zmienione - mniej gorycki

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **54**
- SRM **9.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(76.9%)*	60 %	5
Grain	Strzegom Wiedeński	0.8 kg *(12.3%)*	65 %	10
Grain	Pszeniczny	0.5 kg *(7.7%)*	65 %	4
Grain	Monachijski	0.1 kg *(1.5%)*	65 %	16
Grain	karmelowy viking malt	0.1 kg *(1.5%)*	70 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	Mosaic	6 g	25 min	10 %
Boil	Amarillo	6 g	25 min	9.5 %
Aroma (end of boil)	Mosaic	6 g	15 min	10 %
Aroma (end of boil)	Citra	6 g	15 min	12 %
Aroma (end of boil)	Amarillo	6 g	15 min	9.5 %
Whirlpool	Cascade	10 g	1 min	6 %
Whirlpool	Citra	10 g	1 min	12 %
Dry Hop	Mosaic	25 g	7 day(s)	10 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Cascade	25 g	7 day(s)	6 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---