

1.1 i 1.2 session pipa

- Gravity **13.8 BLG**
- ABV ---
- IBU **50**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **43 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|--------|-----|
| Grain | Briess - Pilsen Malt | 6 kg (75%) | 80.5 % | 2 |
| Grain | Monachijski | 1 kg (12.5%) | 80 % | 16 |
| Grain | Pszeniczny | 1 kg (12.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 9.5 % |
| Boil | Sybilla | 50 g | 20 min | 6.5 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 3.6 % |
| Boil | Lublin (Lubelski) | 50 g | 1 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|--------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
| Vermont Ale | Ale | Liquid | 100 ml | Whitelabs |

Notes

- Warka podzielona na dwa fermentory.

W jednym US-05 w drugim Vermont Ale.
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