

## 17 CHERRY IPA - ESPE

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **19.9 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **14.2 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1 kg (17.5%)	80 %	7
Grain	Briess - Pilsen Malt	3.2 kg (56.1%)	80.5 %	2
Grain	Briess - Wheat Malt, White	0.6 kg (10.5%)	85 %	5
Grain	Oats, Malted	0.5 kg (8.8%)	80 %	2
Grain	Briess - Carapils Malt	0.3 kg (5.3%)	74 %	3
Grain	Simpsons - Caramalt Light	0.1 kg (1.8%)	76 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Whirlpool	Hallertau Blanc	50 g	20 min	11 %
Whirlpool	Citra	40 g	20 min	12 %
Dry Hop	Citra	50 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
KWEIK ESPE	Ale	Slant	100 ml	---

### Notes

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

- 03.05.2021 - start fermentacji  
16.05.2021 - wiśnie 2 kg mrożone + 50 g CITRA na zimno  
22.05.2021 - butelkowanie 2BLG, 6 Brix na refraktometrze bez poprawki  
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