

#18 - Blue Rice IPA - "Daltonista"

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsneński Premium	4.25 kg (70.8%)	81 %	2.5
Grain	Płatki ryżowe	1.5 kg (25%)	70 %	2
Zalać wrzątkiem na ok. 30min przed zacieraniem				
Grain	Weyermann - Carapils	0.25 kg (4.2%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	9.4 %
Boil	lunga	25 g	20 min	9.4 %
Aroma (end of boil)	Mosaic	15 g	10 min	11.6 %
Aroma (end of boil)	Ekuanot	15 g	10 min	14.3 %
Aroma (end of boil)	Mosaic	35 g	0 min	11.6 %
Aroma (end of boil)	Ekuanot	35 g	0 min	14.3 %
Dry Hop	Galaxy	100 g	3 day(s)	16.3 %
Dry Hop	Ekuanot	50 g	3 day(s)	14.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
OYL-071 Lutra™ Kveik	Ale	Slant	130 ml	Omega Yeast

Extras

Type	Name	Amount	Use for	Time
Herb	Klitoria Ternateńska	25 g	Secondary	1 day(s)
Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	2 g	Bottling	---

Notes

- Celować w 18L / 15,5BLG po gotowaniu i dolać ok. 2,5L wody.

Burzliwa 25-29°C

Cicha 18°C

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