

#23 - IPA - "Fantasmagoria"

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **15**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 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 **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.2 kg (70%)	81 %	5
Grain	Weyermann pszeniczny jasny	1.8 kg (30%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	15 g	30 min	14.5 %
Whirlpool	Citra	25 g	0 min	12 %
75°C hop stand - 30min				
Whirlpool	Sabro	25 g	0 min	15 %
75°C hop stand - 30min				
Whirlpool	Nelson Sauvín	50 g	0 min	11 %
75°C hop stand - 25min				
Dry Hop	Sabro	40 g	3 day(s)	15 %
Dry Hop	Citra	35 g	3 day(s)	12 %
Dry Hop	Citra	40 g	2 day(s)	12 %
Dry Hop	Sabro	35 g	2 day(s)	15 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	120 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	2 g	Bottling	---

Notes

- Fermentacja wysoko:
Burzliwa: start 18°C do 20°C
Cicha: 19-20°C
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