

#29 Sleeper Street IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **75**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- 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 **4 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **35.6 liter(s)**

Steps

- Temp **65.5 C**, Time **60 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **60 min** at **65.5C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Simpsons - Extra Pale Ale | 5.8 kg (77.1%) | 81 % | 3 |
| Grain | Weyermann - pszeniczny jasny | 0.8 kg (10.6%) | 80 % | 4 |
| Grain | Simpsons - Dextrin | 0.4 kg (5.3%) | 80 % | 1.5 |
| Grain | Simpsons - Caramalt | 0.13 kg (1.7%) | 76 % | 40 |
| Sugar | Corn Sugar (Dextrose) | 0.39 kg (5.2%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 18 g | 60 min | 17.2 % |
| Boil | Columbus/Tomahawk/Zeus | 38 g | 8 min | 17.2 % |
| Whirlpool | El Dorado | 28 g | 30 min | 13.2 % |
| 82 stopnie. | | | | |
| Whirlpool | Columbus/Tomahawk/Zeus | 56 g | 20 min | 17.2 % |
| 82 stopnie. | | | | |
| Dry Hop | El Dorado | 130 g | 3 day(s) | 13.2 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 57 g | 3 day(s) | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|---------|-------------|
| Wyeast - 1098 British Ale | Ale | Liquid | 2000 ml | Wyeast Labs |
| Starter 2000 ml, 10 BLG | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--------------|-----------|--------|---------|--------|
| Water Agent | Whirlfloc | 2 g | Boil | 10 min |
| Pół tabletki | | | | |

Notes

- 200:100 PPM sulfate:chloride
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=9BPX41X>
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