

8 Wired Hopwired IPA

- Gravity **18.7 BLG**
- ABV ---
- IBU **78**
- SRM **9.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (85.7%)	79 %	6
Grain	Strzegom Karmel 30	0.5 kg (7.1%)	75 %	30
Grain	Strzegom Monachijski typ I	0.5 kg (7.1%)	79 %	13

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross	25 g	60 min	14 %
Boil	Nelson Sauvín	30 g	30 min	11.2 %
Boil	Motueka	10 g	30 min	8 %
Boil	Southern Cross	5 g	20 min	14 %
Boil	Nelson Sauvín	15 g	20 min	11.2 %
Boil	Southern Cross	10 g	0 min	14 %
Boil	Nelson Sauvín	5 g	0 min	11.2 %
Boil	Motueka	15 g	0 min	8 %
Dry Hop	Southern Cross	10 g	7 day(s)	14 %
Dry Hop	Motueka	25 g	7 day(s)	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	1000 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min

Notes

- Bazując na:
<http://www.craftedpours.com/homebrew-recipe/8-wired-hopwired-ipa-clone-homebrew-recipe>
<http://beersmithrecipes.com/viewrecipe/393184/hopwired-ipa>
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