

A1

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **55**
- SRM **11.2**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **63 C**, Time **18 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **18 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **79C**
- Keep mash **60 min** at **100C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (66.7%) | 81 % | 4 |
| Grain | Weyermann - Melanoiden Malt | 1 kg (13.3%) | 81 % | 70 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (13.3%) | 80 % | 20 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (6.7%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 50 g | 40 min | 9.5 % |
| Aroma (end of boil) | Citra | 25 g | 15 min | 12.4 % |
| Aroma (end of boil) | Summit | 10 g | 15 min | 13.1 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 15 min | 3.8 % |
| Dry Hop | Lublin (Lubelski) | 50 g | 5 day(s) | 3.8 % |
| Dry Hop | Summit | 40 g | 5 day(s) | 13.1 % |

| | | | | |
|---------|-------|------|----------|--------|
| Dry Hop | Citra | 25 g | 7 day(s) | 12.4 % |
|---------|-------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Fining | mech irlandzki | 7 g | Boil | 60 min |
| Other | Żelatyna | 6 g | Secondary | 4 day(s) |

Notes

- Cold rush 2 dni 2stC.

5 gram żelatyny na 20 l.

witamina c

Dodajemy go tuż przed butelkowaniem, w ilości 10g/100L (ilość kwasu askorbinowego należy podzielić proporcjonalnie do ilości wina). Dodatek ten pozwala na obniżenie dawki pirosiarczynu potasu o 1/3 do 1/2. Kwas askorbinowy pozwala na stabilizację aromatu i koloru piwa.

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