

Aipa z herbatką

- Gravity **15.7 BLG**
- ABV ---
- IBU **88**
- SRM **9.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (80%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (6.7%)	75 %	150
Grain	Monachijski	1 kg (13.3%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	50 g	60 min	15.7 %
Boil	Zeus	20 g	30 min	15.7 %
Boil	Amarillo	30 g	0 min	8.9 %
Dry Hop	Amarillo	70 g	4 day(s)	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Earl Grey	30 g	Secondary	---

Notes

- Herbata dodana w formie cold brew.
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