

Bez Lipy

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **62**
- SRM **5.9**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 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	4 kg (49.4%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (24.7%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (12.3%)	79 %	22
Grain	Briess - Rye Malt	0.5 kg (6.2%)	80 %	7
Grain	Płatki owsiane	0.5 kg (6.2%)	85 %	3
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Grain	Acid Malt	0.1 kg (1.2%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	11.2 %
Boil	Columbus/Tomahawk/Zeus	30 g	15 min	15.5 %
Boil	Puławski	20 g	5 min	4.3 %
Whirlpool	Cascade PL	20 g	0 min	5.2 %

Yeasts

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

Notes

- Do zacierania 20 g lipy, na 0 minut przed końcem gotowania 50 g lipy i 50g herbaty z bergamotką i druga porcja na whirpoola. Na koniec gotowania syrop z kwiatów czarnego bzu.
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