

BROWN IPA ELIKSIR SINGLE HOP

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **10.8**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód pale ale Viking Malt (Strzegom) | 3 kg (81.1%) | --- % | 5 |
| Grain | Płatki owsiane | 0.3 kg (8.1%) | --- % | 4 |
| Grain | Słód Castle Malting - Château Cara Gold® | 0.3 kg (8.1%) | --- % | 120 |
| Grain | Słód karmelowy 200 - Viking Malt (Strzegom) | 0.1 kg (2.7%) | --- % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|----------|------------|
| First Wort | Eliksir | 25 g | 60 min | 5 % |
| Boil | Eliksir | 25 g | 20 min | 5 % |
| Whirlpool | Eliksir | 40 g | 20 min | 5 % |
| Dry Hop | Eliksir | 40 g | 4 day(s) | 5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|-------|
| Fining | Whirlfloc T | 1.25 g | Boil | 5 min |

Notes

- chmielenie na whirlpool/hopstand 20 minut od 90°C;
schłodzenie brzeczki do temp. 15-16°C;
fermentacja - temperatura piwa w głównej fazie fermentacji 16-17°C, dojrzewanie w temp. 18-19°C;
przed rozlewem 2-dniowy cold crash;
rozlew - poziom nasycenia 1,9-2,0 vol.;
refermentacja - 14 dni

profil wody (ppm): Ca 75-125; Mg 20; SO4 150-250; Cl 100-150; Alk. całk. 100-150; RA 25-75
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