

Cytrusowo zakrecona IPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **53**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (80.6%)	85 %	7
Grain	Weyermann - Carapils	0.7 kg (11.3%)	78 %	4
Grain	Platki owsiane	0.5 kg (8.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	30 min	12 %
Boil	Citra	40 g	15 min	12 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Dry Hop	Waimea	30 g	7 day(s)	17 %
Dry Hop	Citra	30 g	7 day(s)	12 %

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	3 g	Boil	15 min
Water Agent	gips piwowarski	2 g	Mash	60 min

Notes

- Cytrusowo zakręcona IPA
Piwo uwarzone z udziałem amerykańskiego chmielu Citra i nowozelandzkiej odmianie Waimea.
Piwo charakteryzuje się bogactwem aromatów i przyjemną goryczką

Piwo w planach warzenia: kwiecień 2017
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