

CZYSZCZENIE MAGAZYNU EXP2/20 SINGLE HOP IPA 12,5 BLG # 69

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **69**
- SRM **10.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.5 kg (12.2%)	81 %	4
Grain	Monachijski	1 kg (24.4%)	80 %	16
Grain	Weyermann - Carapils	0.5 kg (12.2%)	78 %	4
Grain	Castlemalting - Cara Clair	0.5 kg (12.2%)	78 %	8
Grain	Słód Caramunich Typ II Weyermann	0.6 kg (14.6%)	73 %	110
Grain	Weyermann pszeniczny jasny	1 kg (24.4%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	EXP 2/20 PH	50 g	60 min	8.1 %
Boil	EXP 2/20 PH	25 g	15 min	8.1 %
Whirlpool	EXP 2/20 PH	25 g	1 min	8.1 %
Dry Hop	EXP 2/20 PH	50 g	3 day(s)	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis