

DOUBLE RASPBERRY/VANILLA SMOOTHIE IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **9**
- SRM **3.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 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 **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **67 C**, Time **75 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.2 kg (53%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	1.02 kg (16.9%)	85 %	5
Grain	Oats, Flaked	0.52 kg (8.6%)	80 %	2
Sugar	Corn Sugar (Dextrose)	0.48 kg (7.9%)	100 %	0
Sugar	Milk Sugar (Lactose)	0.82 kg (13.6%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	31 g	10 min	10 %
Boil	Mosaic	79 g	0 min	10 %
Dry Hop	Mosaic	236 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	Maliny	1600 g	Secondary	7 day(s)
Spice	Laska wanilli	3 g	Secondary	7 day(s)

Notes

- fermentacja 18-19 stopni
150g glukozy do refermentacji
Apr 12, 2021, 9:27 PM