

EVA-IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **3 %**
- Size with trub loss **36.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **44 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **27.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **44 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (54.1%) | 85 % | 7 |
| Grain | Płatki owsiane | 0.25 kg (2.7%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 2 kg (21.6%) | 85 % | 3 |
| Grain | Weyermann - Vienna Malt | 2 kg (21.6%) | 81 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Azacca | 35 g | 30 min | 14 % |
| Aroma (end of boil) | Azacca | 35 g | 20 min | 14 % |
| Dry Hop | Citra | 90 g | 3 day(s) | 12 % |
| Dry Hop | Azacca | 50 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |

Notes

- Zaznacz sobie na garze ile to 29 litrów

Zaznacz sobie na garze ile to 35 litrów
Oct 20, 2020, 10:20 PM