

I pa za belą

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **7.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **74C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69.9%)	80 %	5
Grain	Strzegom Karmel 300	0.15 kg (2.1%)	70 %	299
Grain	Pilzneński	0.5 kg (7%)	81 %	4
Grain	Strzegom Wiedeński	1.5 kg (21%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	45 g	60 min	9 %
Boil	Izabella	20 g	60 min	6 %
Dry Hop	Izabella	20 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	200 ml	Fermentum Mobile

Notes

- po kolschu 4 pokolenie
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