

IPA #1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **550 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **592.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **396 liter(s)**
- Total mash volume **506 liter(s)**

Steps

- Temp **51 C**, Time **15 min**
- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **396 liter(s)** of strike water to **55.3C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **306.3 liter(s)** of **76C** water or to achieve **592.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilzneński | 70 kg (63.6%) | 81 % | 4 |
| Grain | Płatki owsiane | 40 kg (36.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Equinox | 100 g | 60 min | 13.1 % |
| First Wort | Amarillo | 100 g | 60 min | 9.5 % |
| Whirlpool | Mosaic | 300 g | 10 min | 10 % |
| Whirlpool | Citra | 300 g | 10 min | 12 % |
| Whirlpool | Equinox | 1000 g | 10 min | 13.1 % |
| Whirlpool | Amarillo | 1000 g | 10 min | 9.5 % |
| Dry Hop | Citra | 1000 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 1000 g | 3 day(s) | 10 % |
| Dry Hop | Amarillo | 500 g | 3 day(s) | 9.5 % |
| Dry Hop | Equinox | 500 g | 3 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|--------|---------|------------|
| wlp095 | Ale | Liquid | 1500 ml | --- |

Notes

- Fermentacja:
Początek: 18 C
Koniec: 21 C
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