

IPA ERL GRAY

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **76**
- SRM **8.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **78 C**, Time **25 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2.75 kg (50%) | 79 % | 22 |
| Grain | Strzegom Pale Ale | 2.75 kg (50%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| First Wort | Lublin (Lubelski) | 30 g | 5 min | 4 % |
| Boil | Mosaic | 15 g | 45 min | 10 % |
| Boil | Simcoe | 15 g | 45 min | 13.2 % |
| Aroma (end of boil) | Mosaic | 15 g | 65 min | 10 % |
| Aroma (end of boil) | Simcoe | 15 g | 65 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| Gęstwa z US-05 po piwie 13blg | Ale | Slant | 370 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|------|------------------|-------|-----------|----------|
| Herb | Herbata Erl Grey | 200 g | Secondary | 3 day(s) |
|------|------------------|-------|-----------|----------|

Notes

- Podczas Zacierania po pierwszej przerwie czasowej nastąpił niekontrolowany wygrzew. Drożdzy powinno być 250ml było 370. fermentacja ekspresowa po 7 dniach ustała.
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