

IPA?JARO

- Gravity **12.4 BLG**
- ABV ---
- IBU **75**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.1 kg (17.2%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 5 kg (78.1%) | 79 % | 6 |
| Grain | carabelge | 0.3 kg (4.7%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Simcoe | 40 g | 60 min | 13 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 30 min | 15.5 % |
| Boil | Citra | 40 g | 10 min | 12 % |
| Boil | Cascade | 40 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 200 ml | Fermentum Mobile |

Notes

- na zimno ok 150g chmielu
70g cascade pl

60g simcoe
20g citra
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