

IPA Sabro-Strata

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **82**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (71.4%)	82 %	4
Grain	Pszeniczny	1 kg (14.3%)	83 %	4
Grain	Płatki owsiane	1 kg (14.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	55 g	60 min	10 %
Whirlpool	Strata	80 g	20 min	13.6 %
Dry Hop	Strata	20 g	7 day(s)	13.6 %
Dry Hop	Strata	50 g	3 day(s)	13.6 %
Dry Hop	Sabro	100 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	300 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	0 g	Mash	60 min
Water Agent	Gips Piwoarski	10 g	Mash	60 min
Water Agent	Chlorek wapnia	3 g	Mash	60 min

Notes

- Zacieranie: Kwas mlekowy do korekty pH 5.3-5.4
Profil wody chmielowy: Ca-92.2/Mg-4/Na-4/Cl-50.6/SO4-149.8/HCO3-41/
20g Straty na start fermentacji
Fermentacja: Start 18°C, Po 2 dniach od zadania drożdży 20°C, po kolejnych 2 dniach 22°C.
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