

IPA Świerkowe

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **13**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (53.3%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (13.3%) | 79 % | 10 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (13.3%) | 80 % | 20 |
| Grain | Płatki pszeniczne | 0.5 kg (6.7%) | 60 % | 3 |
| Grain | Płatki Jęczmienne | 0.5 kg (6.7%) | 60 % | 3 |
| Grain | Cara Gold | 0.4 kg (5.3%) | 75 % | 120 |
| Grain | Carafa III | 0.1 kg (1.3%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Warrior | 15 g | 60 min | 15.5 % |
| Boil | Simcoe | 5 g | 60 min | 13.2 % |
| Boil | Chinook | 10 g | 60 min | 13 % |
| Boil | Chinook | 20 g | 5 min | 13 % |
| Boil | Simcoe | 20 g | 5 min | 13.2 % |
| Dry Hop | Simcoe | 60 g | 6 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 1 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|---------|--------|
| Other | świerk | 500 g | Boil | 60 min |
| Other | sosna | 200 g | Boil | 60 min |

Notes

- 10.06.2021

wywar z pędów sosny i świerku gotowałem 30 min w wodzie, potem dodałem wywar na 60 min do warzenia
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