

Meliuz IPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **43**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.35 kg (45%)	80 %	4
Grain	Pszeniczny	0.6 kg (20%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.05 kg (1.7%)	75 %	30
Grain	Viking Pale Ale malt	1 kg (33.3%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	40 min	9.2 %
Whirlpool	Strata	20 g	5 min	15.1 %
Whirlpool	Mosaic	15 g	5 min	11 %
Dry Hop	Strata	30 g	5 day(s)	13.6 %
Dry Hop	Mosaic	15 g	5 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Koncentrat limonkowy	1 g	Primary	10 day(s)
Flavor	Syrop barowy - trzciniowy	0.7 g	Primary	10 day(s)

Notes

- Dodatki smakowe wrzucone wraz z zadaniem drożdży - po schłodzeniu do 20*. Cel jest taki żeby nie stracić świeżości ich aromatu (żeby nie było kompotu)

Celujemy w BLG nastawne na poziomie 12*.
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