

Pasmo Pomylek (Black IPA 14,7Blg - homebrewing.pl)

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **64**
- SRM **14.6**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.16 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (91.7%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (4.2%) | 68 % | 400 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.25 kg (4.2%) | 79 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Boil | Equinox | 30 g | 60 min | 13.1 % |
| Aroma (end of boil) | Centennial | 30 g | 15 min | 10.5 % |
| Aroma (end of boil) | Simcoe | 20 g | 1 min | 13.2 % |
| Dry Hop | Equinox | 50 g | 10 day(s) | 13.1 % |
| Dry Hop | Mosaic | 50 g | 10 day(s) | 10 % |

Yeasts

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

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Sól barwiący wrzucamy po pierwszej przerwie.

Simcoe - wrzucamy przed rozpoczęciem chłodzenia.

Equinox - wrzucamy na początku burzliwej.

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