

# Perlage IPA na Kickstarter

- Gravity **15.9 BLG**
- ABV ---
- IBU **62**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Zagęszczony sok z białych winogron 65Blg - Profimator	3 kg (50%)	65 %	1
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	20 min	7 %
Aroma (end of boil)	Oktawia	100 g	15 min	7.1 %
Boil	Hallertau Blanc	50 g	1 min	11 %
Whirlpool	Perle	50 g	-5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM40 Pszeniczny Łan	Ale	Liquid	30 ml	Fermentum Mobile

## Notes

- Koszt produkcji:  
40butelek = 40zł  
ekstrakt winogronowy 3kg = 42zł (przy zakupie 6kg za 84zł)  
FM40 = 24zł  
Chmiel Oktawia 100g = 15zł  
Perle 100g = 6,90zł  
Hallertauer Blanc 90g = 12,20zł  
Kurier 15zł

Viking Pale Ale 3kg = 3/25 \* 74zł = 9zł  
Mar 21, 2017, 8:55 PM