

Session Hazy IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **53**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsen Malt - Castle Malting	3.6 kg (72%)	80.5 %	3
Grain	Wheat, Flaked	0.7 kg (14%)	77 %	4
Grain	Oats, Flaked	0.4 kg (8%)	80 %	2
Grain	Oats, Malted	0.3 kg (6%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	20 min	15.5 %
Whirlpool	Ella (AUS)	30 g	20 min	14.6 %
Whirlpool	Galaxy	20 g	20 min	15 %
Whirlpool	Centennial	20 g	20 min	10.5 %
Dry Hop	Ella (AUS)	70 g	2 day(s)	14.6 %
Dry Hop	Motueka	30 g	2 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - London Ale III	Ale	Slant	200 ml	Wyeast Labs
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Notes

- Gęstwa 2 tygodniowa, I pokolenie

Profil:

Ca+2 - 121.2

Mg+2 - 14.6

Na+ - 62.5

Cl- - 147.7

SO4-2 - 77.6

Gypsum: ~0.2 tsp

Epsom Salt: ~0.4 tsp

Canning/Other Salt: ~0.5 tsp

Calcium Chloride (dihydrate): ~0.9 tsp

Lactic acid - 5,06g do zacierania

pH zacierania 5.4

Whirlpool wkrętarka 20minut od 75

Problemy ze zdaniem na samym końcu, końcowo 19.5 l - 12.5 blg

Apr 26, 2020, 2:01 PM