

#Sowa 11 - Mocarny Knur Ultra IPA

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **157**
- SRM **17.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.8 kg (35%) | 80 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (3.1%) | 73 % | 120 |
| Grain | Weyermann Caramunich 3 | 0.25 kg (3.1%) | 76 % | 150 |
| Grain | Pszeniczny | 0.7 kg (8.8%) | 85 % | 4 |
| Grain | Chocolate Malt (UK) | 0.1 kg (1.3%) | 73 % | 887 |
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (42.5%) | 80 % | 20 |
| Dry Extract | WES ekstrakt słodowy jasny | 0.5 kg (6.3%) | 80 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Magnat | 35 g | 60 min | 11.2 % |
| Boil | Amarillo | 25 g | 60 min | 9.5 % |
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Citra | 50 g | 40 min | 12 % |
| Boil | Equinox | 30 g | 40 min | 13.1 % |
| Boil | Citra | 60 g | 10 min | 12 % |
| Boil | Mosaic | 40 g | 10 min | 10 % |

| | | | | |
|------|------------|------|--------|-------|
| Boil | Mount Hood | 10 g | 10 min | 5.5 % |
|------|------------|------|--------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Notes

- Brzeczka startowa 20 litrów 23 BLG, odfermentowało do 6 BLG.

Z samych słodów wyszło 16,5 BLG, do 23 podbicie ekstraktami.

Resztki niefermentowalnego cukru spowodowały, że piwo, choć dość mocne było mega pijalne, nie było wyczuwalnego alkoholu w aromacie czy smaku.

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