

Spruce IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **39**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (67.3%)	79 %	6
Grain	Słód pszeniczny Bestmalz	0.5 kg (8.4%)	82 %	5
Grain	Płatki pszeniczne	0.15 kg (2.5%)	60 %	3
Grain	Płatki owsiane	0.25 kg (4.2%)	60 %	3
Grain	Jęczmień niesłodowany	0.25 kg (4.2%)	75 %	2
Grain	Bestmalz Carmel Pils	0.39 kg (6.6%)	75 %	5
Grain	Weyermann - Carapils	0.4 kg (6.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	20 g	60 min	14 %
Aroma (end of boil)	Chinook	20 g	5 min	13 %
Aroma (end of boil)	Ekuanot	20 g	5 min	14 %
Dry Hop	Chinook	20 g	3 day(s)	13 %
Dry Hop	Ekuanot	20 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	300 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	pędy świerka	500 g	Boil	60 min

Notes

- pędy świerka położone na dno filtracji i na to młóto
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