

Superdelic Cream DNEIPA

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **26**
- SRM **4.9**
- Style **American 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 **2.6 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (13.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 60 % | 3 |
| Grain | Rice, Flaked | 0.5 kg (6.7%) | 70 % | 2 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (6.7%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Chinook pl | 15 g | 60 min | 8.8 % |
| Whirlpool | Chinook pl | 35 g | 120 min | 8.8 % |
| Dry Hop | Superdelic | 100 g | 2 day(s) | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Us-05 | Ale | Slant | 200 ml | --- |

Notes

- Whirlpool 78°C
Bez lakto 16.8 blg, ABV 7,1%
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