

Surowa IPA

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU ---
- SRM **2.8**
- 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 **0 min**
- Evaporation rate **12 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **74 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **80.4C**
- Add grains
- Keep mash **60 min** at **74C**
- Keep mash **10 min** at **76C**
- Sparge using **-8.3 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Pilznieński | 1 kg (38.5%) | 81 % | 4 |
| Grain | Chit Malt | 0.2 kg (7.7%) | 50 % | 2 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (7.7%) | 75 % | 30 |
| Grain | Płatki owsiane | 1 kg (38.5%) | 60 % | 3 |
| Grain | Słód pszeniczny Bestmalz | 0.2 kg (7.7%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Mash | Strata | 15 g | 40 min | 13.3 % |
| Mash | Nectaron | 50 g | 30 min | 13.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Slant | 100 ml | Mangrove Jack's |

Notes

- Do wyśladzania użyć około 5 L wody o temperaturze 77°C. Następnie uzupełnić do 23 litrów przegotowaną i ostudzoną wodą. Obniżyć pH brzeczki do 4.6 dodając kwas mlekowy.

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